

THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

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No. 26.

NO MEAT INSPECTION PROBE.

A report from Washington this week quoted Chairman Moss, of the House Committee on Expenditures in the Agricultural Department, as declaring that there would be no investigation of the meat inspection service under the charges recently made, because "there is nothing in the accusations to report on." This decision, which was expected after the collapse of the case upon the preliminary hearings before the committee, has greatly displeased the sensational newspaper correspondents and other enemies of the Department of Agriculture in Washington. They foresaw another chance to reap a harvest of muckraking special articles for newspapers and magazines, and they are peeved over the fading away of their opportunity. Everybody else had forgotten this ridiculous effort to throw mud at the meat inspection service and the meat industry.

RULING IN WRAPPED MEAT CASE.

The Minnesota Supreme Court has ruled that the sale of wrapped meats which shrink after wrapping is not necessarily fraud on the part of the seller. To prove fraud it must be shown that the sale was made with fraudulent intent. The trade everywhere knows that no packer contemplates fraud when he puts up wrapped meats; on the contrary, shrinkage is something that is expected and cannot be prevented.

The decision was made in a case brought against Armour & Company for alleged violation of the weight law, wherein Friedman Eros, butchers of St. Paul, charged they were forced to pay for wrappings at meat prices. The St. Paul municipal court declared Armour & Company guilty and assessed a fine of \$50. An appeal was taken. The supreme court said, in ordering a new trial, that to make a prima facie case of fraud the intent to defraud must be shown.

CANNED MEATS IN THE AZORES.

Packinghouse products of an English firm are taking the place of many well-known American brands that were formerly sold in the Azores, reports Consul E. A. Creevey, St. Michaels. One of the dealers in this line frankly stated to the writer that the goods he is now handling do not equal in quality the American products, but to use his words, "What are we to do, as we can not get goods direct from America?"

OLEO FIGHT IN PENNSYLVANIA.

Aside from the main battle for a square deal for oleomargarine at Washington next winter, there promises to be a warm side contest in the Pennsylvania legislature about the same time. Oleomargarine is likely to be a subject that will occupy much time in the next legislature. In fact, the question has already made its appearance among candidates in counties with large populations, and a battle royal over bills to remove restrictions upon sale of oleomargarine is in sight.

The State Federation of Labor will probably renew very early in the session their efforts of 1911 to have the license fees reduced for the sale of "the poor man's butter." And in view of the altitudinous prices of butter last winter and spring, they will probably have reinforcements from the cities, especially those which are industrial centers.

Over against these forces, which will probably be in better shape than ever next winter, will be the State Grange, with its thousands of organized dairy farmers, cooperative agencies and other machinery, and the various organizations which stand for the dairy interests. It is said that the State Grange seems to be closer than usual to the Republican State organization under its new regime, and also to have some hooks on the new powers in Democratic State affairs, some of the most conspicuous advocates of reorganization having been men who were on the side of the grangers in 1911.

1912 OLEOMARGARINE PRODUCTION.

Official government reports on the output of oleomargarine in the United States for the month of May show the total output for that month to have been 10,641,550 lbs., of which 321,774 lbs. was colored and 10,319,776 lbs. uncolored. Comparison of figures of production with earlier months of the year is as follows:

January	17,118,750 lbs.
February	13,738,489 lbs.
March	11,432,831 lbs.
April	11,422,586 lbs.
May	10,641,550 lbs.

COLD STORAGE IN LOUISIANA.

A bill has been introduced in the Louisiana Legislature, now in session, providing for a system of State inspection of cold storage warehouses and other establishments where food products are stored under refrigeration.

FEDERAL LIVE POULTRY BILL.

A bill has been introduced in Congress by Representative Mann, of Illinois, which seeks to prevent cruelty to poultry while in transit to market. The bill provides that no railroad or carrier shall keep poultry for a longer period than twenty-four hours without providing sufficient water and food to allay thirst and prevent suffering; that all coops or cages shall be constructed so as to allow sufficient air on at least three sides of the coop or cage to prevent suffering, and such coops must be in clean and wholesome condition at all times. The use of low coops and the crowding of the poultry is prohibited, and the bill would compel the coops to be placed in the car or at other places only in such manner as would allow plenty of air to circulate while the cars or vessels must be kept ventilated.

The carrier must see that all dead or sick fowls are removed from each coop before accepting same for shipment, and after accepting the poultry must examine it at least every four hours to remove any dead fowl, or separate any sick fowl from the rest. In handling the poultry at the depot or otherwise it must be handled with due care and must not be injured or killed. Proper shelter must be provided for the poultry at all times.

Penalty for violation of any of the provisions of the bill is \$100 to \$200.

NET WEIGHTS ON BUTTER.

Weight regulations in New York State under the recently-adopted Brooks law have been drawn up by the authorities covering a number of food products. The matter of net weights on meats has not yet been worked out, but there is plenty of time, since the law does not take effect until July 1, 1913. The following regulation, covering the marking of butter, has been announced by State Superintendent Fritz Reichmann:

"Butter in prints shall be marked in terms of avoirdupois pounds or ounces in bold-faced letters at least three-sixteenths of an inch in height. The maximum variation allowed on one-pound print to be three-eighths of an ounce on an individual print, provided that the average error of 12 prints, taken at random, shall not be over one-fourth of an ounce per pound. The maximum variation allowed on two-pound prints to be one-half ounce, provided that the shortage on 12 prints taken at random shall not be more than three-eighths of an ounce for two pounds."

"Prints that are not of one pound or two pounds must be marked in letters at least three-eighths of an inch in height, giving the correct weight in terms of ounces."⁹

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HOW HAMS ARE PREPARED ON THE CONTINENT

Description of Processes Used in Famous European Markets

By Loudon M. Douglas, F. R. S. E., Edinburgh, Scotland.*

(EDITOR'S NOTE.—The following article by a recognized European expert will be of interest to ham-curers, as it describes in detail the methods in use for the preparation of various kinds of hams in France, where pork products are so largely in demand.]

In the preparation of hams in Paris the method is to first trim and round them, and the end of the hock is removed; sometimes they are next washed in fresh water and plunged for six minutes into a tub. This last operation would be beneficial in summer, when the hams are bought at the markets, and in consequence are often dusty and shiny.

The use of water is not, however, to be recommended, since the germs contained therein favor the putrefaction of meat. Washing with wine or a weak solution of vinegar is preferable to the use of water for this purpose.

When the hams have been trimmed and dried they are washed and salted. Two processes of curing are employed, viz.: dry salting and pickled curing.

Dry salting is similar to the usual British or American method, and is carried out during the cold season. It consists of briskly rubbing (1) the cut surface of the hams, and especially round the bones, with a mixture composed of sea salt, 100 lbs.; saltpetre, 5 lbs.; powdered sugar, 5 lbs. Sometimes a little ground pepper is added to the mixture, but this is a matter of choice. The hams are rubbed every other day for a week. The hams are pressed together, as it is thought that the action of the salt under such conditions results in hardening the tissues.

Before the first rubbing, some curers prick the rind here and there carefully so as not to injure it, in order to facilitate the penetration of the salt into the meat; others, the larger number, do not do this, claiming that the rind is sufficiently porous. As a matter of fact, however, the rind is not porous at all.

When the rubbings are finished, the hams are placed in the salt tub, which can be either a rectangular or circular vessel of any size to suit, a layer of salt about an inch in thickness, having been previously placed at the bottom, then alternately a layer of hams and a thin one of salt. But this layer of salt may, and generally is, made to include several aromatic substances such as laurel leaves, thyme, cloves, rosemary, juniper berries, etc., these being added so as to produce a piquant flavor.

It is necessary to pack the hams closely and to avoid leaving spaces between them. After the final layer of salt the hams are covered with a linen cloth and a board, on the latter of which is placed a heavy weight.

Some butchers put the hams in the salt tubs rind upwards; others, upright with the shankbone pointing downwards. Sometimes they are turned over every two or three days, but this operation would be necessary only when for want of time they are rubbed

*Adapted from an article by M. Pautet in "L'Hygiène de la Viande et du Lait."

(1) In the modern British practice rubbing is not now carried on except among small curers. It is quite unnecessary. L. M. D.

but once or twice. At the end of twenty to twenty-two days, the hams are taken from the salt tubs and hung in a dry, airy place, so as to remove any traces of moisture. Finally, they are carried to the smokinghouse and left there for thirty-six to forty-eight hours.

Others rub the hams once, with a mixture of salt, 100 lbs.; saltpetre, 10 lbs.; sugar, 10 lbs. Then the hams are put into the salt tub, after covering them with the mixture to which the usual aromatic substances have been added. When the tub is filled it is covered with boards on the top of which weights are placed and tightly covered. At the end of fifteen to twenty days, according to the size of the hams, they are drawn from the salt tub, dried and smoked. It is in this way that "winter cured" hams are produced.

Pickle Curing in France.

Pickle curing is carried out with brine (2), the hams being placed there after having received one or two rubbings of salt, and also having been pumped with pickle. That is to say, the different methods are combined or used in the one treatment.

First Operation.—The hams being trimmed, pickle is directly injected by means of a pump into the muscular parts (3); one or two injections at an interval of a day generally suffice. That done, the hams are plunged into a pickle of about 90 degs. on the Douglas salinometer. After fifteen to eighteen days, they are withdrawn and hung in a dry, airy place; after draining and drying they are smoked from thirty-six to forty-eight hours.

The quantity of pickle necessary is from about 12 ounces for a ham weighing 9 to 10 pounds, to about 13 ounces for a ham of 11 pounds weight. Some manufacturers recommend for the pumping pickle the use of a new solution marking 100 degs. to 105 degs. on the Douglas salinometer, and containing at most 1 ounce of pure cane sugar to the pound of salt.

Second Operation.—After trimming, the hams are rubbed twice with salt, at an interval of twenty-four hours; next, they are put in pickle for twenty days, at the end of which time they are taken out and treated as above.

Third Operation.—After trimming, the hams are plunged into pickle and left there for twenty to twenty-two days. Occasionally, to save time, they are again forced with pickle, but this is not a desirable thing to do.

In all cases, the hams, after salting, are treated as above.

The stronger and more concentrated the pickle (100 to 105 degs. on the Douglas salinometer) the shorter the period of pickling—and contrarily, the weaker the brine, the

longer the immersion. It is to this latter mode of preparation that the preference should be given, as the best hams, those sought by the gourmets, contain the least salt. Now, this can be obtained only in a cold temperature of from 35 to 45 degs. Fahr.; otherwise the immersion in the weaker pickle does not prevent decomposition. But when the neutral condition is obtained, it is better to keep the hams for four weeks in a weak pickle than to cure them for two weeks in one that is strong.

After curing, it is necessary to place the hams in an equally cold chamber; those exposed to the ordinary temperature should be consumed sooner than those put in concentrated pickle. The advantages of a low constant temperature are no longer shown. In France all the large curers use cold. The pork purveyors of Paris have had a refrigerator established which gives satisfaction to those interested.

At Aubervilliers, the Nationale Company possesses an installation which enables curing to be carried out at a low temperature. The abattoir is on the Douglas principle.

Thanks to the cold chambers annexed to the abattoirs of Marseilles, the pork purveyors of that city are no longer large importers of foreign hams. They can now prepare them cheaply on the spot.

At Bordeaux, the syndicate of pork purveyors utilize a warehouse of the Société anonyme des frigorifiques de Bordeaux for curing purposes. Bayonne and York hams to the number of 3,500 per month are prepared there. The operations are conducted very economically, owing to the smoke stoves being provided at the side of the cold rooms.

In Germany, Austria and England numbers of meat handles have a low and constant temperature.

The "White Ham" of Paris.

In the preparation of the "white ham of Paris" (pale dried hams) the hams are first boned, then salted for eight days at most, often less, in a soft brine (80 to 90 degs. on the Douglas salinometer). They are next rolled in a cotton cloth, tied with a thick string to compress it, and cooked in a broth containing laurel, carrots and onions. The cooking lasts about two hours; after that the pot is withdrawn from the fire, but the hams are left in the pot for another hour. After draining, these hams may be smoked so as to produce the Strasburg kind.

To make the "hams of Bayonne," after trimming, the hams are dry salted in winter for eight days—or better, they are rubbed once with a mixture of salt, saltpetre and sugar and covered with the mixture for four to five days. Then they are plunged into a pickle composed of: White salt, 100 lbs.; gray salt, 20 lbs.; saltpetre, 2½ lbs.; cold water, 11 gals.; good red wine, 4 gals.; some handfuls of rosemary. After twelve days they are taken out and hung in an airy place. After draining and drying, they are wrapped in good hay and cold smoked; that is to say, at a low temperature of 77 degs. Fahr. The strong reddish color of some of these hams is due to a warm rapid smoking.

The Bayonne hams enjoy a great reputation, which they owe to the manner of preparation and largely to the qualities of

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(2) This brine may be made from 55 lbs. salt, 5 lbs. saltpetre, 5 lbs. cane sugar, and 13 gallons of water, which should be boiled and skimmed till clear and then allowed to settle and cool. Its density should be about 98° on the Douglas salinometer. L. M. D.

(3) The pump used is the ordinary pickle pump, which should indicate 49 lbs. per square inch on the pressure gauge. The pickle is the specially prepared liquid at 98° on salinometer. L. M. D.

NAGGING THE PACKERS MAKES HIGH BEEF

Some Facts and Figures from a Cattle Feeding Authority

"If the cattle feeder is not to have forced upon him greater losses than he is now sustaining, the National Government must quit its continued agitation against the packers. Already too much harm has been done," said Peter Hopley, of Lewis, Iowa, one of the most prominent of all the cattle feeders, in a recently published interview in the Chicago Live Stock World. "If the government does not stop giving heed to the clamor of uninformed legislators, for purely political purposes, we will all be forced out of the business."

"Why does not the administration go right to the fountainhead and start properly? Why does it not begin with the breeder of the cattle and find out what it costs to produce the feeder stock we have to buy annually to supply this country with the beef it eats? Then follow those steers into the feed yards, to market, into the slaughter houses, onto the hooks, from there to the retail shops and finally to the consumer. Not a single process concerned with the business from A to izzard is any sort of a secret. The figures are all as easily available as a survey of a field of corn from seeding to crib."

"Why jump on the packers eternally and leave out of consideration every other interest connected with the making of beef? Why not start on the bed-rock and work upwards, instead of jumping in half way along the line and trying to prove the packers in the wrong? Why not give some consideration first to the man who makes the cattle, then the beef, and last to the man who doles the beef out over the block, rather than to keep eternally threshing away at the packers, whose money is the one prime essential to the success of the whole business of meat-making on American farms?"

Thus spoke Uncle Peter Hopley a few days ago. Every one in the beef-making business knows Uncle Peter, says Clay, Robinson & Co.'s Live Stock Report. He has been in the business of steer feeding for forty years, and if there is a quirk or a quip about the process that he does not understand it must be a very new wrinkle on the face of a very old business.

According to Mr. Hopley this steer-feeding business has seen many changes within his time and he speaks most entertainingly of his varied experiences. Said he:

The By-Gone Golden Days.

"Why, away back when I first went into the business of feeding steers, forty years ago, we had no trouble to get all the good two, three and four-year-olds we wanted right in our own State—in northern Iowa, and once in a while we would hike over into southern Minnesota and pick up a few big, dark-red ones from the Danes. We got them fat on the prairie grass—and that was some grass, too, let me tell you, to put flesh on cattle."

"We picked 'em out in early October, weighing from 1,050 to 1,150 pounds, good colors, fine straight steers, leaving the dogies and the 'yaller' ones for the other fellows. We got 'em for from 2 to 3 cents a pound, or on the grand average, I should judge, at about 2½ cents weighed over the scales either at the place of the seller or at some nearby town. Then we drove the steers home and were at practically no expense whatever for the journey."

"Corn in those days cost from 15 to 25 cents a bushel, say around 20 cents. We fed from 150 to 180 days and sold the steers, thick-fat in Chicago, at from 5 to 5½ cents a pound. That made us money. We could cut prairie hay then, all we wanted, on the

speculators' lands, and all it cost us was the labor involved. In those days steer-feeding was as stable a business as banking,

"That lasted us until about 1884 or 1885, when the northern Iowa prairies began to be broken up, fenced off and rented out to hay-makers. It was then no longer possible to run big bands of steers at little or no cost all summer, but the herder's wages, the keep of the ponies he rode and the salt the cattle licked. We started then to go to Colorado, Wyoming and even into Utah for our feeders, and we worried along as best we could through the depression of the nineties.

"Ten or twelve years ago it became patent to every observing man that cattle were becoming scarcer and dearer, and that condition has progressed until, today, any good feeding bullock cannot be bought on the market for less than \$6.50 per cwt. So this gives us a starting point. Let us figure where we are getting off right now:

Figuring the Steer Feeding Account.

"Now, suppose we buy a steer, 1,000 pounds, at \$6.50. He costs \$65, and we must pay the freight on him home. To make him good beef, he will eat at least 75 bushels of corn, which has cost us this year an average of 70 cents per bushel, a total of \$52.50. He will certainly eat \$5 worth of hay at the price of that commodity, and we must add something for interest on the money, herdsmen, insurance, bedding, taxes and so forth—call it all \$1 per head—a total of \$123.50.

"Suppose again that our steer makes a gain of 400 pounds—he won't do it half of the time. When he is ready for market he weighs 1,400 pounds, and is worth at home 8 cents a pound, or around \$8.60 on the market. That gives us 1,400 pounds of beef at 8 cents the pound, a total of \$112. From the grain he has eaten about 100 pounds of pork will have been produced, worth in the yards at home \$7, so that our steer and the pork bring in a gross return of \$119, which leaves us with a loss of \$4.50.

"Right here some learned professor may spring up and inform us that we should allow something for the very rich manure that must be left by the steers in the feed pens. True enough, perhaps, if it did not cost more than the job is worth to put the fertilizer on the ground. At the present prices of farm labor on Iowa lands—indeed on all corn-belt lands—it does not pay to haul out the manure. There are millions of tons of the best barnyard manure that was ever made lying in heaps wasting on Western farms, for the simple reason that only in spots and places can help be obtained to haul and spread it, and everywhere the labor cost is too high, all things considered, to justify the undertaking.

"I know that there have been men, since Adam's off ox was a calf, who have sworn that it did not pay to haul out manure. I'll bet that a million tons of manure have been spread on the 1,600 acres in the Westside Ranch, but I tell you, that it does not pay at the present prices of labor to do that work. Therefore, there is nothing to be credited to the steer for the fertilizer he leaves behind him.

Productive Ability of Land Lessened.

"This leads to the statement that the productive capacity of our Iowa lands is not today more than 70 per cent. of what it was twenty years ago. It has been steadily growing smaller and smaller, even when the manure has been hauled upon it, and since the men folks in the rural districts got the eight-to-ten-hour-a-day idea into their heads and have been hanging around the cities working half time or less, it has been growing smaller more rapidly than ever before. I repeat that, though I have been feeding cattle for forty years, the productive ability of our land is today not over 70 per cent. of what it was twenty years ago.

"Forty years ago the very best farm hands could be secured for \$18 a month and board—competent farm-bred men, willing to work from sun to sun and who took a pride in beating the other fellow to a finish with haying or harvesting or corn-shucking. Now we pay \$35 a month for our help, board them, keep horses for their exclusive use and they work but ten hours a day. No chores to do, nothing but their ten hours stunt in the field, and we seldom see them from Saturday night until time to go to work Monday morning, and sometimes not then. These are the facts which can be substantiated by thousands of men.

"If more people cannot be obtained to work on the land the prices of all meats and other farm products must inevitably go higher, for the simple reason that the productive ability of our land is decreasing and the population increasing all the time—more mouths to feed, less food wherewith to feed them. Labor is the one prime essential to the production of any commodity, and agriculture is no exception to this world-wide rule. Scarcity of farm labor is today one of the greatest menaces to the national well-being. No labor, no crops—that is surely simple enough.

Stop Baiting the Packers.

"Therefore, I say it is high time to stop baiting the packers and go to work to discover just where the screw is loose. There can be no concealment. If the administration, or the Department of Agriculture, or whoever or whatever it is that has such matters in charge, will send investigators to my place I will personally conduct them to a hundred different feed yards. If they are really desirous of getting at the facts in the case there is nothing to prevent them from reaching the very root of the trouble.

"Furthermore, let me suggest to some of these uninformed legislators, who seem to be so willing to serve the dear public by nagging the packers, that if they would take the time and trouble to inform themselves properly, there would be an end to their eternal yelping.

"For many years the Administration has been after the packers. Lawsuit after lawsuit has cost the packers a tremendous sum of money. All that has had to be made good somehow, and every dollar of it will eventually come out of the maker of meats. And not only this, but the continual demand for the investigation of the packers' business creates distrust and engenders discontent. The feeder never knows what he is up against, except that sometime or other, somehow, he will have to pay the whole bill. That makes him uncertain as to whether he will feed or not, makes the banker uneasy about loaning money for feeding operations and generally results in a lack of confidence all around.

"If these folks at Washington would just let up on the packers for a few years it would be worth millions of dollars to the feeders all over the country. Prosperity in every nation is based on the welfare of the farmer. Handicap the farmer and every last man, woman and child in the country must suffer.

"I have shown that feeders are not making money—actually losing it. The consumer complains that he cannot pay the prices demanded by the retailer. Therefore, let the Administration quit baiting the packer and start in at the two ends of the story and work to the middle. Every attack on the packer merely bears down so much more heavily on the agriculturist, and when you hurt the farmer you are hurting the very theyw and sinew of this United States."

Where Will the Cattle Come From?

Being asked whence must come the supply of feeders for the future, Mr. Hopley said: "We must raise some of them ourselves—that is, the farmer of the grain-belt must go back to breeding a few head annually on each farm. Right now no man can predict with any degree of certainty just what will

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PRACTICAL POINTS FOR THE TRADE

[EDITOR'S NOTE.—Nothing but actual, bona fide inquiries are answered on this page of "Practical Points for the Trade." The National Provisioner uses no "made-up" queries, with answers taken out of old, out-of-date books. The effort is made to take up and investigate each question as it comes in, and to answer it as thoroughly as time and space will permit, with a view to the special need of that particular inquirer. It must be remembered that the answering of these questions takes time, and that the space is necessarily limited, and inquirers must not grow impatient if the publication of answers is delayed somewhat. It should also be remembered that packing-house practice is constantly changing and improving, and that experts seldom agree, so that there is always room for honest difference of opinion. Readers are invited to criticize what appears here, as well as to ask questions.]

THE COLD STORAGE OF EGGS.

A Northern packer writes as follows:

Editor The National Provisioner:

Please give us what information you can on the required temperature and method of packing summer eggs in cold storage for fall and winter use.

For the successful cold storage of eggs several important points must be observed. While the minor conditions are usually taken care of, we shall consider here those that are usually lacking, either through ignorance, carelessness or from a lack of the capital necessary to engage in this business successfully.

The main points are: 1, temperature; 2, ventilation; 3, circulation of air; 4, humidity; 5, construction of the storage room; 6, packages.

Much has been said with regard to the best temperature at which the egg storage rooms should be kept, and while opinions differ within wide ranges, it is absolutely certain that even when the best approved temperature is maintained and some of the other important points are missing, no good results can be obtained. Temperature alone, therefore, means nothing unless all of the other conditions are maintained likewise.

There are advocates of high temperatures, such as 40 degs. Fahr., while others insist upon 30 degs. Fahr. Each class names reasons for their opinion, while it has been proven pretty conclusively that a tempera-

ture of from 30 to 32 degs. Fahr. is the preferable one. Whole eggs, that is to say, those that are not cracked or otherwise physically damaged, will not freeze at even as low a temperature as 26 degs. Fahr. While broken eggs are gone within a few days at 31 or 32 degs. Fahr., the whole eggs will withstand their 26 degs. for over eight months.

In all cases, however, the temperature must not fluctuate under any circumstances, the circulation of the air and the ventilation to take care of these important points. Moreover, the shrinkage at 40 degs. is considerably higher, consequently the loss where sold by weight.

It is known, of course, that a constant evaporation through the shell is taking place, also that gases are formed at the outside meat layers of the egg from the moment when the egg is laid by the hen. This moisture and the gases will form more rapidly and evaporate faster the higher the temperature is maintained. Eggs kept at a temperature of 40 degs. will scarcely keep over three months in a good condition, provided all of the other points were carefully observed.

There is no need of fear that the eggs will freeze at 30 or 32 degs., which fact is usually observed by the thin white and hard yolk, while others have seen the germ killed under those conditions. Frozen eggs will not keep any length of time after they are taken from cold storage.

While the temperature is necessarily the most important consideration, the ventilation is likewise important. It is of advantage in this connection to remark that there is a wide difference between ventilation and circulation, at least where the cold storage of eggs is concerned. Whereas, the former refers to the introduction of fresh air from the outside, circulation should be understood as the production of air currents,

either by gravity of the cold air, being produced in this case near the ceiling, or by mechanical means through a fan. In ventilation the air admitted to the cold room must have all of the properties as the air inside of the room, while an exit is provided near the floor of the room for the used-up air to leave the room.

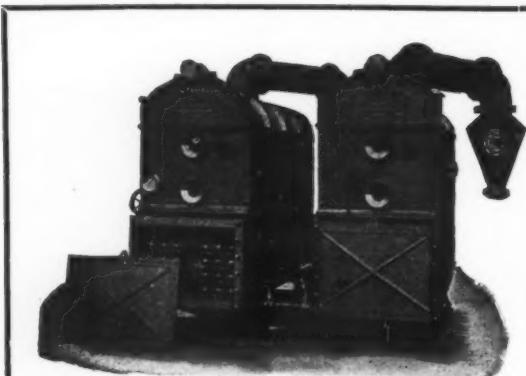
These conditions refer, then, to three items: humidity, temperature and purity. The humidity can be ascertained by means of the hygrometer; the temperature is controlled by ammonia or brine coils, through which the air is being drawn from the outside; while the purity is obtained through location and local conditions. Some have gone to the extent of application of specially constructed air purifiers to obtain such a pure supply of air as is required.

Under no circumstances should windows or doors be used as means of ventilation, especially so in the warm season, when the outside air will rush in, and as this is carrying a larger percentage of relative humidity than the cold air inside, a coating of moisture will deposit on the eggs, which is, of course, to be avoided. The relative humidity of the air in the cold storage should be 76 per cent. at 30 degs. Fahr., and 71 per cent. at 32 degs.

The circulation of the air is best obtained by mechanical force, using a similar fan in this connection as is used in ventilation. A centrifugal or peripheral fan is the preferable one. The best suited relative humidity having been given, the same is regulated by means of calcium chloride or by unslaked or air-slaked lime until the desired humidity is reached. Ventilation must correspond with circulation in a manner so that no appreciable variations of the temperature are obtained.

It will be noted that the various important points affect each other, which proves the fact that all of them are necessary for

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AMERICAN MEAT PACKERS' ASSOCIATION.

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PUBLICITY A REMEDY HERE

At the recent convention of the Inter State Cotton Seed Crushers' Association at St. Louis, in the course of a debate on the question of establishing standards for cottonseed-meals, Colonel J. W. Allison, of Texas, said, in the course of a discussion of the attitude of the government toward cottonseed products: "Never were truer words spoken than when it is said that the Experiment Stations have never looked with friendly eyes on cottonseed products," but at the best have pursued a course of "damning our products with faint praise."

It must be admitted that there is truth in the charge. Scientists are slow to commit themselves to a new proposition, particularly one with such apparently wonder-

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ful possibilities as that offered by cottonseed products. That may be the chief reason for the attitude of the government experts. But the fact remains that not only in their official publications, but on the occasion of answers to private inquiries, they almost invariably take an attitude antagonistic to cottonseed products.

Take the case of the agricultural and livestock press, for example. Government and experiment station experts answer queries from readers of these papers and their answers are published in many instances over their signatures. The high cost of other feeds has brought cottonseed feeds to the attention of dealers everywhere, and there are many of these queries.

It seems to have become the fashion with the experts in answering to use glibly on every occasion the phrase "poisonous constituent in cottonseed meal," a fashion originating from the theory that there is a certain mysterious toxic quality in cottonseed meal which renders it dangerous. This theory was accepted as gospel truth by the agricultural experts throughout the country, and it is safe to say that all their subsequent investigation and experimentation has been undertaken in the light of this misconception—for misconception we believe it to be.

A study of published statements and advice of these experts, as appearing in the agricultural press and elsewhere, will reveal a startling unanimity of view in this particular, and a surprising volume of deceiving advice. These experts are undoubtedly honest—most of them—in their desire to prevent the "poisoning" of livestock by the feeding of cottonseed meal, but their published advice is doing an immense amount of damage, nevertheless.

It is not necessary in this place to call attention to the fallacy of the theory propounded, or to set forth the evidence confounding it. The necessity here is to call the attention of the cottonseed products trade to the vital importance of taking steps to combat the further propagation of such misleading notions concerning cottonseed products.

The remedy is publicity. There are plenty of facts to refute the false conclusions of the prejudiced experts. There is a mountain of evidence in the way of actual results to put up against their theories and their misleading experiments. The thing to do is to get the facts before the people who use cottonseed products, or who would use them if they were not made fearful of doing so by the dark hints of the misguided experimentalists.

Until such a campaign of education is made effective the situation will remain much as outlined by President McBurney of the

Georgia Association in his annual report, where he calls attention to such facts as these: While the government pronounces cottonseed hulls to be equal in feeding value to No. 1 timothy hay, yet hay sells today at \$1.85 per 100 lbs. compared to 47½ cents for hulls; while the feeding value of cottonseed meal compared to corn is \$6 per hundred pounds, yet it brings today but \$1.45 per 100 lbs. compared to \$2 for corn.

This disparity means an enormous loss to producers of cottonseed products, and a proportionate loss to feeders who buy the higher-priced products under a misapprehension fostered by misguided men whose official position causes their advice to be accepted without question. Until the situation is righted the loss will continue and the damage will grow.

◆◆◆
FLATBUSH TO THE RESCUE

Anyone who reads the newspapers knows to what a piteous state of helplessness the consumer has been reduced as a result of monopoly in the meat business. But here is a producer who seems to be as badly off. He lives in Brooklyn, down in that great livestock-producing section known as Flatbush, and he writes to a New York newspaper that because of the manipulations of the "infamous beef trust" he is unable to market his entire 1912 crop of seven pigs and one ewe lamb.

His complaint is worth recording. The wholesale butchers will not buy his stuff because there is so little of it. The local butchers refuse it because they are not allowed to slaughter without a permit and without inspection. And the inspectors, he says, "are stationed only at the big corporation houses." This all proves, he says, that there is a conspiracy to compel him to sell his stuff to the aforesaid "big corporation houses."

He believes that New York City should erect a municipal abattoir, at which such producers as he, who conduct a livestock raising business within the city limits, would be able to dispose of their stuff. By all means! The scarcity of meat supplies throughout the country is becoming more manifest every day. If there is any chance of our turning to Flatbush for relief, Flatbush should be given every opportunity to supply the deficiency. And there should be a government inspector for every applicant, too. It is true that the revelation of these possibilities will come as a surprise to New York's harassed meat trade, which never imagined that its salvation lay in this quarter. The New York Health Department will be interested, and so will the denizens of Flatbush, hitherto supposed to be an especially aristocratic residential neighborhood.

June 29, 1912.

TRADE GLEANINGS

The Camden Oil and Fertilizer Company, Camden, Ark., will increase its capital stock.

The City of Miami, Fla., will vote, August 27, on \$5,000 bond issue to erect a garbage incinerator.

A company is being organized at Cadwell, Ga., for the purpose of erecting a \$50,000 fertilizer plant.

The Farmers' Feed, Fertilizer and Gin Company, Florence, Ala., will double capacity of its oil mill next season.

The S. & S. Company has purchased a site at Binghamton, N. Y., upon which a branch house will be erected.

Armour & Company opened their new branch house at 194-196 East Chase street, Pensacola, Fla., on Monday, June 24.

The Miami Fertilizer Company, Miami, Fla., is purchasing machinery for its new fertilizer factory to be erected there.

A company to operate a co-operative meat packing plant is being organized at Ashland, Ore., by W. A. Shoemaker of that city.

The hair and wool house of the S. & S. Company's plant at Chicago, Ill., has been damaged by fire to the extent of \$10,000.

The Worth Refining Company, Portland, Me., has been incorporated with a capital stock of \$1,500,000. C. E. Eaton is president.

The Carolina Packing Company, Charleston, S. C., has been incorporated with a capital stock of \$1,000 by J. J. Cowart and others.

The Ennis Cotton Oil Company, Ennis, Tex., has been incorporated with a capital stock of \$100,000 by J. B. Caldwell, A. B. Caldwell and others.

The Ripley Cotton & Seed Company of Shelby county, Tenn., has been incorporated with a capital stock of \$5,000 by A. D. Allen, E. S. Goss, E. Roleson and others.

The Maurer-Remley Meat and Grocery Company, of St. Louis, Mo., and the Kroger Grocery and Baking Company, Cincinnati, O., have combined with a capital stock of \$2,500,000.

H. Whorter, of Lexington, Ga.; A. J. Gilden, of Maxeys, Ga., and others have incorporated the Union Oil and Fertilizer Company of Union Point, Ga., with a capital stock of \$50,000.

The W. H. Sartain Packing Company, Columbus, O., has been incorporated under the laws of Delaware with a capital stock of \$500,000 by C. V. Mannering, G. G. Rheeby and A. M. Gorman.

It is reported that a new company, to be known as the Texas Dressed Beef Company, is to be organized at Fort Worth, Tex., for the purpose of engaging in the packing business.

The W. B. Sites Cotton Seed Company, Lockhart, Tex., has been erecting a warehouse for cottonseed and other products. It is the intention of the company to erect a cotton oil mill.

The Empire Cotton Oil & Fertilizer Company, a syndicate with oil mills in sixteen Georgia cities, has purchased the North Georgia Fertilizer Company of Rome, Ga. The Empire Company was recently organized as a consolidation of a number of interests, and has its main office in Atlanta.

Plans for the new branch house of Armour & Company at Watertown, N. Y., have been completed. The new building will consist of basement and two stories. It will be built on the site of the present plant just west of the Empsall annex. It will be of fireproof construction throughout, with concrete foundations and brick walls.

The work of building the addition to the Virginia-Carolina Chemical Company's plant at Wadesboro, N. C., is going on rapidly. The addition will double the capacity of the plant and make it one of the largest and most modern fertilizer plants in the South. The plant will employ 200 hands, and the capacity will be something like 20,000 tons of fertilizer a year.

Jas. M. Smith, of Smithsonia; A. J. Gillen, of Maxeys; Hamilton McWhorter, Jr., and others have made petition for charter to incorporate the "Union Oil and Fertilizer Company," the plant to be at Union Point, Green county, Ga. The capital stock of the proposed corporation is stated as \$50,000. The new corporation has secured the plant of the Green County Oil Company.

The stockholders of the Elizabeth City Oil and Fertilizer Company, Elizabeth City, N. C., at a meeting held recently elected the following board of directors: W. C. Davis, Englehard; D. E. Williams, South Mills; L. R. Hinton, Newlands; A. Sawyer, Belcross; L. B. Perry, Durants Neck; J. Q. A. Wood, E. F. Aydlett, W. J. Woodley, Dr. J. H. White, L. R. Foreman and C. E. Kramer, Elizabeth City. This board will elect the managing officers of the company in the near future.

OLEO OIL AND NEUTRAL LARD.

(Special Report to The National Provisioner.)

New York, June 27.—There is no change taking place, and there is no change to be expected during the summer months in the cattle situation. It is likely that the cattle supply will continue light, and that cattle and beef will bring very high prices. The demand for oleo oil from Europe at the present time is not active, but that is duly accounted for by the fact that Europe is now in its fresh butter season, when oleo is not wanted so much. The hog situation is unchanged from what was reported previously, namely, arrivals of hogs are below those of last year, but the decrease is not extensive. The provision markets show few fluctuations, but business in lard is decidedly quiet. There is little likelihood of business with Europe in old crop butter oil. It is worth more here than it is abroad, so export business is out of the question.

The NEW LIESINGER SYSTEM of RENDERING

Machine occupies a space of only 7 feet by 12 feet.

Raw material rendered and dried in one machine.

Catalogue Yours for the Asking

The Liesinger-Lembke Company, 697 Ellicott Sq., Buffalo, N. Y.

PACKERS who buy our SPECIAL HAM PAPER for smoked meat wrapping and Lard Liners, get the GREATEST VALUE the market offers.

WRITE US FOR PLAIN OR PRINTED SAMPLES

Hartford City Paper Company - Hartford City, Indiana

GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, June 26.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8@10 lbs. ave., 12½c.; 10@12 lbs. ave., 12½@12½c.; 12@14 lbs. ave., 12@12½c.; 14@16 lbs. ave., 12@12½c.; 18@20 lbs. ave., 12½@12½c. Sweet pickled, 8@10 lbs. ave., 12c.; 10@12 lbs. ave., 11½@11½c.; 12@14 lbs. ave., 11½@11½c.; 14@16 lbs. ave., 11½@11½c.; 18@20 lbs. ave., 12½@12½c.

Skinned Hams—Green, 14@16 lbs. ave., 13½c.; 16@18 lbs. ave., 13½c.; 18@20 lbs. ave., 13½c.; 22@24 lbs. ave., 13½c. Sweet pickled, 14@16 lbs. ave., 13c.; 16@18 lbs. ave., 13c.; 18@20 lbs. ave., 13c.; 22@24 lbs. ave., 12½c.

New York Shoulders—Green, 10@12 lbs. ave., 9½c. Sweet pickled, 10@12 lbs. ave., 9½c.

Picnic Hams—Green, 5@6 lbs. ave., 9½c.; 6@8 lbs. ave., 8½@8½c.; 8@10 lbs. ave., 8½c.; 10@12 lbs. ave., 8½c. Sweet pickled, 5@6 lbs. ave., 9½c.; 6@8 lbs. ave., 9c.; 8@10 lbs. ave., 8½c.; 10@12 lbs. ave., 8½c.

Clear Bellies—Green, 6@8 lbs. ave., 14c.; 8@10 lbs. ave., 13c.; 10@12 lbs. ave., 12½c.; 12@14 lbs. ave., 11½c. Sweet pickled, 6@8 lbs. ave., 13½c.; 8@10 lbs. ave., 12½@12½c.; 10@12 lbs. ave., 11½@12c.; 12@14 lbs. ave., 11½c.

FOREIGN COMMERCIAL EXCHANGE.

New York, June 28.—Foreign commercial exchange rates were quoted today as follows:

London—	Bankers' 60 days	4.8460@4.8470
	Demand sterling	4.8710@4.8715

Paris—	Commercial, 90 days....	5.23½@5.23½
	Commercial, 60 days....	5.21½@5.21½
	Commercial, sight	5.18½ @5.18½

Berlin—	Commercial, 90 days....	94—1-16 @ 94½
	Commercial, 60 days....	94—7-16 @ 94½
	Commercial, sight	95 1-16 @ 95½

Antwerp—	Commercial, 90 days....	94—1-16 @ 94½
	Commercial, 60 days....	94—7-16 @ 94½
	Commercial, sight	95 1-16 @ 95½

Amsterdam—	Commercial, 60 days....	5.25% @ 5.25—1-16
	Commercial, 60 days....	40—1-16 @ 40

TANKWATER

There's money in it for others and there's money in it for you. Save yourself all trouble by using the

ZAREMBA PATENT
EVAPORATOR

Built for Long Life, Hard Service
and No Worry to its owner.

ZAREMBA CO. - Buffalo, N. Y.

Absolute Sanitary Machinery

for Butcher Shop Trimmings,
Slaughter House Offal, Hotel and
Restaurant fats, dead Animals, etc.

FOR PURCHASING DEPARTMENTS

PACKINGHOUSE THERMOMETERS.

One of the most important items of equipment in a packinghouse is the thermometer. This refers not alone to the necessity for measuring temperatures in the cooling rooms and refrigerators, but it applies also to the curing rooms and other departments where temperatures and their proper maintenance are such an important factor in packinghouse success.

And any "old kind of a thermometer" will not do in a packinghouse. These instruments have to be made to stand the use to which they are put in a packinghouse, and to measure the temperature accurately and without variation. It takes a thermometer-maker who knows the needs of the trade to make a proper packinghouse thermometer or hydrometer.

A. Weiskopf, of Chicago, is a manufacturer of thermometers and hydrometers who has been in the business for 27 years, and who has supplied many concerns in the packinghouse industry during that time. He has catered to the packer's wants in all departments where thermometers and hydrometers are used, and has supplied the largest concerns, being known throughout this country and Canada. With each instrument that leaves his factory goes the Weiskopf guarantee, which is an assurance of the accuracy and durability of all the Weiskopf instruments. A. Weiskopf is located at Nos. 12-18 South Clinton street, Chicago.

THE AMERICAN SLICING MACHINE.

A modern butcher shop without a slicing machine is—well, it is not a modern butcher shop; it's out of date. The slicing machine, provided it is a good one, is just about as profitable a piece of shop equipment as there is. It not only pleases customers because of the manner in which it slices meats, but it also saves the butcher enough in what was formerly wasted to pay for itself in a short time.

The American Slicing Machine Company of Chicago makes a meat slicer which is recognized as a standard. It is described and illustrated in the advertisement on page 41 of this issue of The National Provisioner, and it is only necessary here to print what its users say about it. There are hundreds

of these testimonials. Here are some of them:

Sam V. Goodman, Tyler, Tex.—"I am well pleased with my machine, and I haven't a piece of machinery in my store that earns anything like the profits of my meat slicer. I would not give it up for three times the cost and do without one of your American slicing machines. I have used one other make of slicing machine, but it never was a success, and don't think there is another machine made in America that will do as perfect work as yours. Incidentally I wish to state that after I received my machine from you, I kept close track of my purchases and sales from this machine, and I paid for it in full from the profits on sliced meats in just 93 days."

Geo. R. McNeil, Huntington, W. Va.—"In my twenty years' experience I do not know of a fixture that I appreciate more than your meat slicer. Once used, always a necessity. It is an ornament. It is up to date, and it is a trade getter. Brother merchant, buy one, and be convinced. Yours for the benefit of the trade."

S. E. Johnson, Monett, Mo.—"The machine is dandy and I can say that it is now hard to get bacon, dried beef and boiled ham fast enough to slice."

Sanders & King, Elgin, Tex.—"The American slicing machine caused us to sell entirely out of all boneless meats the very first day we had it in operation."

YORK REFRIGERATION SALES.

Following is a list of sales of refrigerating and ice-making machinery made by the York Manufacturing Company, York, Pa., since the last report of their sales which appeared in the columns of The National Provisioner. All these machines are of the vertical, single-acting type, except where otherwise stated, and the ice-making plants are of the can system.

Young Men's Christian Association, Erie, Pa., one 2-ton refrigerating plant.

Trojan Ice Cream Company, Cohoes, N. Y., one 17-ton refrigerating plant.

The Kent Company, Ltd., Montreal, Canada, one 4-ton refrigerating plant to be installed for Paul Gariepy, Montreal, Canada.

Desbrock & Co., Brooklyn, N. Y., one 175-ton compression side and 75-ton ice-making plant.

The Kent Company, Ltd., Montreal, Canada, one 17-ton refrigerating plant to be installed for the Toronto General Hospital, Toronto, Ont.

Howard C. Curtis, Southport, N. C., one 6-ton compression side and 3-ton raw water ice plant.

Mountain Ice & Coal Company, Pueblo,

Colo., one 100-ton refrigerating machine and miscellaneous material for repairs to plant.

New York Agricultural Experimental Station, Pre-emption Switch, N. Y., one 8-ton refrigerating plant.

Emil Siehoff, St. Louis, Mo., two motor-driven 11-ton refrigerating plants.

Dublin Brothers, Jacksonville, Fla., one 6-ton refrigerating plant.

Maryland Ice Cream & Fruit Products Company, Baltimore, Md., two 45-ton horizontal double-acting refrigerating machines; 20-ton freezing system and ice cream plant.

Blue Valley Creamery Co., Hastings, Neb., one 20-ton absorption refrigerating machine and ice cream plant.

M. K. Goetz Brewing Company, St. Joseph, Mo., one 200-ton horizontal double-acting refrigerating compression side and 30-ton freezing system.

Miles Brothers, Grove City, Pa., one 2-ton refrigerating plant.

John M. Albin, Grove City, Pa., one 2-ton refrigerating plant.

Swift & Company, Salem, Mass., one 20-ton horizontal double-acting refrigerating plant.

Niagara Chocolate Company, Niagara Falls, N. Y., one 20-ton refrigerating plant.

Hufnall Dairy, Virginville, Pa., one 8-ton refrigerating plant.

York Ice & Milk Company, York, Pa., one 20-ton refrigerating plant and direct expansion piping for large ice storage house.

City Ice Company, Baltimore, Md., one complete 120-ton ice-making plant of the can system, with two 125-ton vertical single-acting cross compound compression sides.

M. B. Ice Cream Company, Waco, Tex., one 17-ton refrigerating plant.

Richard Eckert, Jersey City, N. J., one 2-ton refrigerating plant.

North Texas Creamery Company, Dallas, Tex., one 11-ton refrigerating plant.

Swift & Company, Indianapolis, Ind., one 20-ton horizontal double-acting refrigerating compression side and direct expansion system.

J. L. Vaughan, Carrollton, Ga., one 15-ton ice-making plant, with 35-ton double-acting compression side.

Cuthbert Ice Company, Cuthbert, Ga., one complete 15-ton ice-making plant, with 35-ton vertical single-acting compression side.

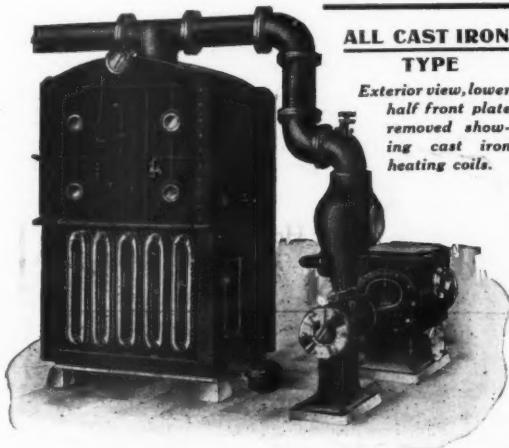
Hotel Monterey, Asbury Park, N. J., one 11-ton refrigerating plant.

Trinidad Electric Company, Ltd., Port of Spain, Trinidad, W. I., one 90-ton refrigerating compression side and 20-ton ice-making plant.

John W. Scott, New Holland, Pa., one 8-ton refrigerating plant.

Newport Ice & Cold Storage Company, Newport, Ark., one 20-ton freezing and distilling system, also one four-stand double-pipe ammonia condenser and miscellaneous material.

(Continued on next page.)



"Making Money Every Day It Operates"

is the best recommendation our customers can give to recent installations of

"Brecht's Standard Evaporator"

Transforming what has always been to them an absolute loss into a salable commodity, with a ready market the year around, by the aid of a machine with a low maintenance and operating expense, and high efficiency.

Let us tell you how to increase your profits.

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June 29, 1912.

ICE AND REFRIGERATION

NEW CORPORATIONS.

Somerset, Pa.—The Confluence Cold Storage Company has been incorporated with a capital stock of \$50,000.

Philadelphia, Pa.—The Cook Cold Storage and Refrigerating Company has been incorporated with a capital stock of \$250,000 by C. S. Cook, J. H. Hildreth, of Philadelphia, and A. Smith, of Wilmington, Del.

Chicago, Ill.—S. F. Knox, W. Hamilton and M. J. Springer have incorporated the South Water Street Cold Storage Company with a capital stock of \$50,000.

ICE NOTES.

Nashville, Tenn.—The Booth Fisheries Company will erect a fish and oyster plant. It will be equipped with a cold storage plant.

Lakeland, Fla.—The Lakeland Ice and Refrigerating Company will erect an ice plant and install an additional 50-ton ice machine.

Brunswick, Md.—The Hygeia Ice Company are having plans prepared for a 25-ton ice plant.

Halls, Tenn.—J. Z. George, of Memphis, has purchased the plant of the Halls Light, Water and Ice Company, and will increase capacity.

Hickory, N. C.—The Catawba Creamery Company has increased its capital stock, and will enlarge plant.

COLD STORAGE OF EGGS.

(Concluded from page 18.)

best results. A high temperature, therefore, coupled with an excess of moisture, are responsible for the formation of what is known as mildew, which will form upon the eggs and produce musty eggs.

With regard to the construction of the storage room, the essential points are walls which will permit of a uniform temperature being maintained within the room. Proper insulation material and the absence of all air leaks are necessary. There is no use for windows; electric lights are much better.

Windows will always show air leaks. With regard to the doors, these are usually faulty; the best construction to be obtained will be none too good. A pipe and curtain system, with air ducts and fan, provide for ventilation, and the proper location of the cooling coils with fan will provide proper circulation. The room should not be over 30 feet in width by 14 feet high, if good ventilation and circulation are to be obtained. Rooms over 50 feet in length are not advisable. The walls should be whitewashed.

As for material for packages, the best for the cases is any of the white woods, such as poplar or cottonwood, although other woods are used and quite successful, if the woods are properly seasoned. For the filler—that is, the spacing material for the eggs—there are some very serviceable odorless fillers upon the market, many of them being made from wood fiber or paper and manila.

There should be no reason for failure in cold storing eggs when all of the foregoing points are conscientiously observed, and since they are all interlocking, no single one must be omitted or neglected, although fairly satisfactory results have been observed where variations from these rules have been practiced, special favorable conditions having probably prevailed, and these should be held accountable instead of omission or carelessness.

YORK REFRIGERATING SALES.

(Continued from page 21.)

Crystal Ice Company, Newport, Ky., one complete 65-ton ice-making plant, with horizontal double-acting refrigerating machine.

U. S. Dredge Water Way, Clinton, Iowa, one 2-ton refrigerating plant and 400-pound freezing system.

Barrett Brothers, Marysville, Kan., one complete 25-ton ice-making plant, with horizontal double-acting refrigerating machine.

A. Fink & Sons, Elizabeth, N. J., one 11-ton refrigerating plant.

Wm. Sebal Brewing Company, Middletown, Ohio, one 20-ton freezing system and miscellaneous material.

The City Cold Storage Company, Regina, Saskatchewan, Canada, one 20-ton horizontal double-acting refrigerating plant and direct-expansion refrigerating system.

Hugh Armour & Company, Regina, Saskatchewan, Canada, one 20-ton horizontal refrigerating plant and direct-expansion refrigerating system.

Webster-Citizens' Ice Company, Buffalo, N. Y., one 125-ton refrigerating compression side and 75-ton ice-making plant.

Webster-Citizens' Ice Company, Buffalo, N. Y., one 11-ton refrigerating machine and miscellaneous material.

Dr. R. M. Waldrop, Bryson City, N. C., one 5-ton ice-making plant.

S. B. Charters, Pittsburgh, Pa., one 11-ton refrigerating plant.

Hetzler Brothers, Columbia, Mo., one 100-ton horizontal refrigerating compression side and 30-ton ice-making plant.

Mound-Bayou Ice & Coal Company, Mound-Bayou, Miss., one 25-ton refrigerating compression side and 10-ton freezing and distilling system.

Geo. W. Ferguson, Arlington, Va., one 6-ton refrigerating plant.

D. Zeiser, Troy, N. Y., one 8-ton refrigerating plant.

John Y. Boyd, Bonnywood Dairy, Harrisburg, Pa., one 4-ton refrigerating plant.

Olmstead-Walker Company, Albany, N. Y., one 20-ton refrigerating machine.

Hotel Monterey, Asbury Park, N. J., one 5-ton freezing and distilling system.

Providence Dyeing, Bleaching & Callendering Company, Providence, R. I., one 2-ton refrigerating plant.

Baker Brothers, Jacksonville, Fla., one 4-ton refrigerating plant.

A. Rosenthal, Augusta, Ga., one 8-ton refrigerating compression side and 200-pound freezing system.

Imperial Cotton Oil Company, Statesville, N. C., one 35-ton refrigerating compression side, and additions to present plant.

M. B. Grosh & Sons, Lockland, Ohio, one 40-ton refrigerating compression side, and miscellaneous material.

Callaway, Foster & Foster, Lenoir City, Tenn., one 10-ton raw water ice-making plant, vertical single-acting refrigerating machine.

Giddings Creamery Company, Giddings, Texas, one complete 14-ton ice-making plant, with 35-ton vertical single-acting compression side.

Pinney & Geddes, New York City, one 4-ton refrigerating plant.

Joseph A. Schlicht, Butler, Pa., one 125-ton compression side, and 60-ton complete ice plant, flooded system.

Moundsville Crystal Ice Company, Moundsville, W. Va., one 20-ton ice plant, flooded system.

Terminal Freezing & Heating Company, Baltimore, Md., one 125-ton refrigerating compression side.

Darlington Dairy, Doe Run, Pa., one 11-ton refrigerating plant.

Bell Company, Philadelphia, Pa., one 11-ton refrigerating plant.

Dawson Produce Company, Oklahoma City, Okla., one 11-ton refrigerating plant.

Walter T. Hall & Co., Ottumwa, Iowa, one 20-ton refrigerating system.

The Kent Company, Ltd., one 125-ton horizontal double-acting refrigerating compression side to be installed for the Gunn's Limited, West Toronto, Ont., Canada.

The Kent Company, Ltd., one 11-ton refrigerating plant to be installed for William Davies Company, Ltd., Toronto, Ont., Canada.

Edw. J. Rapp, Allentown, Pa., one 4-ton refrigerating plant.

Troy Milk Company, Detroit, Mich., one 8-ton refrigerating plant.

Rossmore Hotel, Boston, Mass., one 4-ton refrigerating plant.

E. L. Rinder, Madera, Pa., one 4-ton refrigerating plant.

Wm. Kelly, North Brook, Pa., one 6-ton refrigerating plant.

Holcombe & Wilson, Trenton, N. J., one 6-ton refrigerating plant.

Plymouth Light & Ice Company, Plymouth, N. C., one 15-ton ice-making plant, flooded system.

Cohen Building, Jacksonville, Fla., one 11-ton refrigerating machine.

Concordia Ice & Cold Storage Company, Concordia, Kan., one 125-ton refrigerating compression side and 20-ton ice-making plant, flooded system.

Adams & Sons Grocery Co., Chillicothe, Mo., one 4- and 6-ton refrigerating plants.

Eastern Cold Storage Company, Boston, Mass., one 200-ton horizontal refrigerating compression side.

W. E. Armistead, Sanderville, Ga., one 10-ton ice-making plant, special raw water plant.

Vienna Delicatessen Co., Atlantic City, N. J., one 8-ton refrigerating plant.

Cape Cod Cold Storage Company, Providence, Mass., two 25-ton refrigerating compression sides and complete fish-freezing plant.

Swift & Company, Cincinnati, Ohio, one 15-ton horizontal double-acting refrigerating compression side and refrigerating plant.

Swift & Company, Toledo, Ohio, one 15-ton horizontal double-acting refrigerating compression side and refrigerating plant.

B. F. Gordy, Seaford, Del., one 30-ton re-

ICE HANDLING MACHINERY

FOR
Natural and
Manufactured
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ICE TOOLS

OF THE

**FINEST
QUALITY**

CATALOG



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refrigerating compression side and 10-ton ice-making plant complete.

E. C. Moore, Meadville, Pa., one 20-ton refrigerating compression side and two freezing and refrigerating system.

Hanover Ice Company, Hanover, Pa., one complete 10-ton ice-making plant, with 25-ton distilling system.

The Kent Company, Ltd., Montreal, Canada, one 65-ton horizontal double-acting refrigerating compression side and refrigerating system to be installed for the Manning Cold Storage Company, Toronto, Canada.

Erie County Milk Association, Erie, Pa., one 55-ton horizontal refrigerating compression side and 12-ton freezing and distilling system, flooded.

Torsch Packing Company, Baltimore, Md., one complete 15-ton ice-making plant for the Peerless Oyster Company, Ltd., Bay St. Louis, Miss.

Boston Confectionery Company, Cambridge, Mass., one 30-ton horizontal machine.

Blue Valley Creamery Company, St. Joseph, Mo., one 20-ton absorption refrigerating machine for Blue Valley Creamery Company, Parsons, Kan.

H. E. Koontz, Westminster, Md., one 6-ton refrigerating plant.

R. W. Alford, Fort Worth, Tex., one 35-ton complete ice-making plant, flooded system.

E. L. Keyser, Pontiac, Mich., one 11-ton refrigerating plant for ice cream plant.

Lewes Ice Manufacturing Company, Lewes, Del., one 10-ton complete ice-making plant, flooded system.

Cudahy Packing Company, Los Angeles, Calif., one 250-ton refrigerating compression side.

Standard Brewing Company, Cleveland, Ohio, one 150-ton refrigerating compression side.

United Piece Dye Works, Lodi, N. J., one 20-ton refrigerating machine.

Hendler Ice Cream Company, Baltimore, Md., one 45-ton refrigerating plant for ice cream manufacturer.

Parkman Ice Cream Company, Dothan, Ala., one 8-ton refrigerating plant and freezing system.

John A. Warren, Coffeyville, Kan., one 11-ton refrigerating compression side, and 2-ton freezing, distilling and refrigerating system.

Southern Ice Company, Nashville, Tenn., one 125-ton refrigerating compression side and miscellaneous material.

Southern Ice Company, Nashville, Tenn., one 75-ton ice-making plant complete, flooded system.

Catawba Ice & Fuel Company, Spencer, N. C., one 60-ton ice-making plant, flooded system.

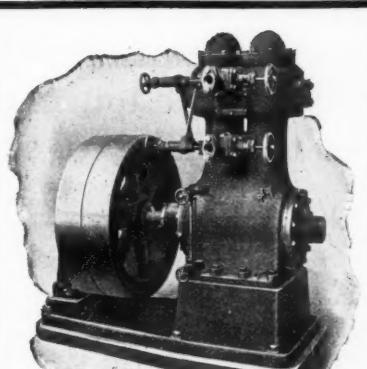
John T. Connor Company, Boston, Mass., one 8-ton refrigerating plant.

J. G. MacDonald Chocolate Company, Salt Lake City, Utah, one 31-ton refrigerating plant.

Consumers' Ice & Coal Company, Trenton, N. J., one 90-ton refrigerating compression side and 29-ton flooded ice-making plant.

(Continued on page 43.)

WATCH PAGE 48 FOR BARGAINS



SIZES—8 to 17 Tons

YORK ICE MACHINES

comprise all sizes and types of the ammonia compression and absorption systems of ice-making and refrigeration.

Our enclosed types are made with engine or for belt drive-single cylinder $\frac{1}{2}$ to 6 tons; double cylinder 8 to 17 tons. Bulletin 42.

Our single column open types, with engine, or for belt drive-single cylinder $\frac{1}{4}$, 3 and 6 tons; double cylinder 8, 10, 20 and 30 tons. Bulletin 26.

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Largest Ice Machine Manufacturers in the World

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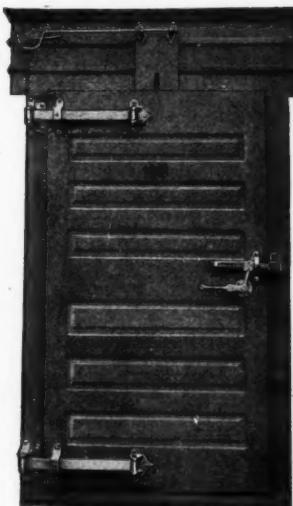
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Branches in all Principal Cities.

J. V. Jamison T. B. South J. V. Jamison, Jr.
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There is nothing better than Our Refrigerator Doors and Windows.



We invite a contest
SEE ANY OF THE BIG PACKERS

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TAFT PACKING CO.
JACOB DOLD CO.

**Jones Cold Store Door
Company**

**Hagerstown, Md.
U. S. A.**

A Vital Difference

Speak the word "automobile," and you include the two extremes, the cheaply constructed runabout and the magnificent touring car. The two automobiles scarcely resemble one another when considering their "make-up" or the quality of service rendered—yet both are automobiles.

In the same way mention cleaners. At once you include them all. But there is no more resemblance between Wyandotte Sanitary Cleaner and Cleanser and other washing materials than there is between the touring car and runabout; either in its make-up or the quality of service rendered.



represents a vital difference, a wide departure from the common make-up of cleaners.

From the very start it is made of only the purest and most cleansing ingredients. How different from this are soaps and soap powders which are merely unsanitary greases, fats or oils combined with strong "eating" caustic. Or any cleaner like sal soda with sufficient "burning" properties to darken metalware or to saponify greases.

Wyandotte Sanitary Cleaner and Cleanser gives Meat Dealers a new idea of cleanliness. It cleans everything sanitarily clean, leaving every part of the shop or factory sweet, fresh and wholesome. You will be surprised to find how much better it cleans than any other cleaning agent, and how much easier and quicker it cleans.



Ask your supply man to ship you a keg or barrel, remembering it costs you nothing if it is not just as is claimed.

THE J. B. FORD CO., Sole Mfrs., Wyandotte, Mich., U. S. A.

This Cleaner has been awarded the highest prize wherever exhibited.

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Trading Dull—Prices Easier—Hog Receipts Liberal—Hog Prices Lower—Cash Demand Quiet—Buying Conservative—Beef Prices Higher—Cattle Movement Moderate.

The fluctuations in the provision market have been rather narrow, with a slow tendency downward the past week, although there has been no evidence at any time of pressure on the market. The decline has been more a case of lack of demand than of any particular increase in the volume of offerings. The amount of contracts on the market has been comparatively small, day in and day out. This has resulted in a little feeling of nervousness and further talk regarding the question of speculative control of the product at Chicago, although there has been less said of this condition than for some time.

The trade is rather inclined to hold off and watch developments. The demand for product has been slow, with only a moderate volume of buying for distribution. This may be partly due to the prevailing prices, and partly due to expectation that the July 1st statement of stocks will show either maintained or possibly increased stocks of product.

The movement of hogs for the week has been fairly good. There has been no burdensome movement, but the total receipts have kept up a good average and apparently the supply has been more than packing interests have cared to take. This has resulted in a weakening in the price of live hogs, although the decline has only been fractional, and apparently not enough to affect the movement of hogs to market. The weights of the hogs are quite good for the season, and there appears to be no evidence of any decrease in the quality which would indicate the likelihood of a falling off in the movement. For the week ended last Saturday the receipts of hogs at Western points were 30,000 less than for the corresponding time last year.

In last issue of the Government Crop Reporter a statement was given on the prices of hogs and cattle for May 15th throughout the country, compared with the corresponding time last year. The price of hogs was \$6.79 per hundred pounds, against \$5.72 last year, and the price of cattle \$5.36, against \$4.59. The fact that the price of cattle has not shown a greater increase was somewhat of a surprise, in view of the steady advance in cured beef and in fresh meats. The receipts of cattle at Western points are rather disappointing, and there seems to be no indication of any immediate increase in the movement.

The question of the movement of hogs is more problematical. The trade has been looking for a material falling off in the merchandising of hogs, as repeatedly stated, but as week after week goes by and the decrease has not materialized, there is a growing skepticism which has considerable influence in the question of demand, particularly the buying for forward deliveries. There is also a distinct feeling of conservatism regarding

the market position. The leading interests are credited with very complete control of the spot and contract situation at Chicago, and pending some development which will throw light on this situation speculative operations are of very conservative volume.

The receipts of hogs on Wednesday were the largest for some time at Western points and there was a general decline in live hog prices. This, however, did not affect the contract market. Contracts opened a little lower that day on the hog situation but offerings were quickly absorbed and prices closed at an advance for the day. The speculative situation seems to be a waiting one. Bulls are confident that sooner or later the situation will develop itself in a way which will give an opportunity to merchandise the large stocks of product accumulated this spring and so far this summer. There has been a confident feeling based on the belief in a decreasing movement of hogs and consequently the beginning of the period when distribution would encroach upon the supply.

With the end of June at hand this situation has not developed. July lard is 2½c. a pound over last year; July ribs, 2½c. over, and July pork, \$3.25 over. This premium, for prices and the consequent premium demanded for retail goods seems to be keeping the demand upon points of accumulation at a point below the volume of production and the private reports so far this month have pointed to further accumulation in stocks of all kinds. Complaints continue to come from Chicago of great difficulty in getting storage room for product. It has been intimated repeatedly that stocks would show even a larger increase if outside packers could get the storage room so that stocks at outside points could be shipped into Chicago for delivery. The expense of carrying the stock is quite a serious factor but the cheapness of money is a feature which tends to keep down these expenses.

BEEF.—Trade is small owing to the scarcity of supplies. Offerings are light and sellers are holding very firmly. Quoted: Family, \$18 @ 18.50; mess, \$15 @ 15.50; packet, \$17 @ 17.50; extra India mess, \$29 @ 29.50.

PORK.—The market is quiet with a small jobbing interest at steady prices. Mess is quoted at \$20.50 @ 21; clear, \$19.25 @ 21; family, \$20 @ 21.

LARD.—The market continues very quiet but prices are steady for all grades. City steam, 10½c.; Middle West, \$10.60 @ 10.70; Western, \$11.15; refined Continent, \$11.20; South American, \$12; Brazil, kegs, \$13; compound lard, 8¾ @ 9c.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York reported up to Wednesday, June 26, 1912:

BACON.—Antwerp, Belgium, 52,262 lbs.; Aux Cayes, Haiti, 894 lbs.; Cairo, Egypt, 1,600 lbs.; Colon, Panama, 5,317 lbs.; Genoa, Italy, 140,441 lbs.; Gibraltar, Spain, 73,022 lbs.; Glasgow, Scotland, 61,781 lbs.; Hamilton, Bermuda, 2,129 lbs.; Kingston, W. I., 573 lbs.; Liverpool, England, 343,235 lbs.; Naples, Italy, 15,496 lbs.; Para, Brazil, 8,306 lbs.; Pernambuco, Brazil, 15,087 lbs.; Port Antonio, W. I., 752 lbs.; St. Johns, N. F., 870 lbs.; Southampton, England, 18,679 lbs.

HAMS.—Antwerp, Belgium, 416,630 lbs.; Aux Cayes, Haiti, 894 lbs.; Callao, Peru, 785 lbs.; Colon, Panama, 4,159 lbs.; Glasgow, Scotland, 276,000 lbs.; Guayaquil, Ecuador, 796 lbs.; Hamilton, Bermuda,

10,076 lbs.; Havana, Cuba, 819 lbs.; Kingston, W. I., 573 lbs.; Limon, C. R., 1,855 lbs.; Liverpool, England, 612,743 lbs.; Maracaibo, Venezuela, 3,274 lbs.; Nassau, Bahamas, 2,743 lbs.; Port Antonio, W. I., 752 lbs.; Port au Prince, W. I., 3,679 lbs.; St. Johns, N. F., 13,597 lbs.; Southampton, England, 60,963 lbs.; Tampico, Mexico, 972 lbs.; Vera Cruz, Mexico, 5,027 lbs.

LARD.—Antwerp, Belgium, 277,713 lbs.; Aux Cayes, Haiti, 71,927 lbs.; Bordeaux, France, 128,200 lbs.; Bremen, Germany, 82,500 lbs.; Buenaventura, Colombia, 4,286 lbs.; Cagliari, Sardinia, 2,750 lbs.; Callao, Peru, 5,200 lbs.; Campano, Chile, 2,000 lbs.; Cartagena, Colombia, 10,321 lbs.; Catania, Sicily, 20,250 lbs.; Colon, Panama, 35,978 lbs.; Cucuta, Colombia, 10,740 lbs.; Curacao, Leeward Islands, 16,957 lbs.; Genoa, Italy, 11,000 lbs.; Gibraltar, Spain, 2,800 lbs.; Glasgow, Scotland, 31,850 lbs.; Hamburg, Germany, 1,738,504 lbs.; Hamilton, Bermuda, 5,319 lbs.; Havana, Cuba, 41,127 lbs.; Kingston, W. I., 900 lbs.; Koenigsberg, Germany, 65,449 lbs.; Lagos, Nigeria, 1,400 lbs.; Limon, C. R., 1,938 lbs.; Liverpool, England, 397,865 lbs.; Manila, P. I., 5,752 lbs.; Maracaibo, Venezuela, 60,338 lbs.; Messina, Sicily, 26,460 lbs.; Naples, Italy, 37,645 lbs.; Nassau, Bahamas, 14,133 lbs.; Palermo, Sicily, 28,592 lbs.; Para, Brazil, 15,570 lbs.; Port Antonio, W. I., 1,200 lbs.; Port au Prince, W. I., 37,146 lbs.; Puerto Cortez, 1,500 lbs.; St. Johns, N. F., 74,519 lbs.; Southampton, England, 317,306 lbs.; Tumaco, Colombia, 6,261 lbs.

LARD OIL.—Liverpool, England, 6 bbls.; Para, Brazil, 300, gals.; Sydney, Australia, 300 gals.; Wellington, N. Z., 1,000 gals.

PORK.—Aux Cayes, Haiti, 10 tes., 127½ bbls.; Cartagena, Colombia, 10 bbls.; Colon, Panama, 21 bbls.; Glasgow, Scotland, 125 bbls.; Hamburg, Germany, 100 bbls.; Hamilton, Bermuda, 10 bbls.; Kingston, W. I., 10 bbls.; Limon, C. R., 7 bbls.; Liverpool, England, 11 tes.; Nassau, Bahamas, 44 bbls.; Port Antonio, W. I., 15 bbls.; Port au Prince, W. I., 135 bbls.; St. Johns, N. F., 167 bbls.

SAUSAGE.—Antwerp, Belgium, 389 cs.; Curacao, Leeward Islands, 8 pa.; Gibraltar, Spain, 20 bxs.; Messina, Sicily, 60 bxs.; Port au Prince, W. I., 12 pa.

EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported up to Wednesday, June 26, 1912:

BEEF.—Antwerp, Belgium, 201 bbls.; Aux Cayes, Haiti, 47 bbls.; Colon, Panama, 99 bbls., 2 tes.; Curacao, Leeward Islands, 21½ bbls.; Emden, Germany, 25 bbls.; Fiume, Austria, 12 bbls.; Glasgow, Scotland, 90 tes.; Hamilton, Bermuda, 24 bbls., 4 tes.; Kingston, W. I., 23 tes., 15 bbls.; Limon, C. R., 32 bbls.; Liverpool, England, 15 bbls., 100 tes.; Nassau, Bahamas, 21 bbls.; Port Antonio, W. I., 21 tes., 45 bbls.; Port au Prince, W. I., 33 bbls.; St. Johns, N. F., 375 bbls.

OLEO OIL.—Antwerp, Belgium, 125 tes.; Bremen, Germany, 140 tes.; Genoa, Italy, 25 tes.; Gothenberg, Sweden, 70 tes.; Hamburg, Germany, 415 tes.; Liverpool, England, 35 tes.; St. Johns, N. F., 150 tes.

OLEOMARGARINE.—Aux Cayes, Haiti, 7,830 lbs.; Colon, Panama, 5,900 lbs.; Curacao, Leeward Islands, 2,290 lbs.; Hamburg, Germany, 390 tes.; Hamilton, Bermuda, 1,850 lbs.; Nassau, Bahamas, 948 lbs.; Port Antonio, W. I., 5,500 lbs.; Port au Prince, W. I., 2,200 lbs.; Vera Cruz, Mexico, 1,300 lbs.

TALLOW.—Antwerp, Belgium, 242,692 lbs.; Aux Cayes, Haiti, 7,561 lbs.; Callao, Peru, 4,214 lbs.

TALLOW OIL.—Hamburg, Germany, 25 bbls.

CANNED MEAT.—Antwerp, Belgium, 59 cs.; Bombay, India, 15 cs.; Bristol, England,

THE NATIONAL PROVISIONER.

June 29, 1912.

1,761 pa.; Colon, Panama, 114 cs., 260 pa.; Curacao, Leeward Islands, 98 cs.; Gibraltar, Spain, 20 cs.; Glasgow, Scotland, 87 cs.; Havana, Cuba, 46 cs.; Limon, C. R., 17 pa.; Liverpool, England, 75 cs.; Manila, P. I., 75 cs.; Maracaibo, Venezuela, 24 pa.; Naples, Italy, 8 cs.; Nassau, Bahamas, 139 cs.; St. Johns, N. F., 27 cs.; Singapore, Strait Settlements, 111 cs.; Southampton, England, 406 cs.; Tampico, Mexico, 73 cs.

HOW HAMS ARE PREPARED ABROAD.

(Continued from page 16)
the salt (4), and to the pigs of the district. They are much appreciated at Eastertide.

The "hams of Bretagne" much resemble the hams of Paris. They are generally salted by means of pickle; at the end of twenty to twenty-five days they are withdrawn, left to dry and smoked.

The hams of Bourgogne, Morvan, Auvergne and Limousin are usually salted and dried in winter. They are prepared by putting one layer of salt on each row of hams in succession. They are not smoked.

Salt-petre is used primarily as an agent to intensify and make more pronounced the red color of the meat, and unless used in the correct proportion the hams will present a grayish appearance. But sugar gives tenderness and imparts color also; it replaces with advantage a large part of the salt-petre. In some localities the hams are covered with wood ashes, which preserve them and give a good taste (5).

The hams of Rheims comprise only the lean part of the ham or of the boned shoulders. They are dry salted for four or five days at most, after which they are cooked

(4) That is prepared from brine which issues from the springs of Salies (Basses-Pyrénées).

(5) Fuller's earth is also used as a deodorant and absorbent for some hams. It prevents immediate putrefaction when sprinkled on the cut surfaces of meat. L. M. D.

for four hours in an aromatic broth. They are taken out very hot, and the interior sprinkled with spices. Next they are put in a special mold to give them their characteristic form. After cooling, they are surrounded with fat, and covered with red bread crumbs.

The hams of Lorraine.—Under that name are designated all hams prepared in the northeast of France: Ardennes, Meuse, Vosges, Doubs and Meurthe-et-Moselle. In winter they are dry salted, as in Bourgogne and Auvergne, but they are smoked. They are sometimes enclosed in wood ashes.

(To be continued.)

NAGGING MAKES HIGH BEEF.

(Concluded from page 17)

happen in the country where the big ranges once existed. It is probable that these vast tracts will eventually be split up into smaller holdings and that on each of them a few cattle will be bred. If this proves true we will always be able to get some cattle from the so-called range country—a few here and a few there instead of a big bunch of hundreds or thousands of one brand.

"But, until this matter is adjusted, the procuring of suitable feeding cattle is going to be a hard problem to solve. In the meantime it looks as though the corn-belt farmers must all go back to breeding a few cattle. There is no question that the long-predicted shortage of beef cattle is right with us, and just how the supply is to be increased is a very wide question.

"Last winter," continued Mr. Hopley, "we did not get as much beef or pork out of our grain as we should. It was so very cold for so many months, bedding was scarce and winds were so high that neither steers nor hogs made the gains they should for the amount of grain they consumed. Therefore, we have been and are still up against the problem of making the two ends meet under the most adverse circumstances within my recollection. The high-priced feed did not make the beef

and pork it would have made under more favorable conditions, and stocker cattle got so thin that it will take much more grain to bring them to full flesh than has been necessary in ordinary seasons.

"I repeat that this agitation against the packers must stop as the first step toward the betterment of our affairs. I don't care who is to blame primarily, whether it is the National Administration, the Department of Agriculture or the half-baked Congressmen who are seeking to make political capital, this hue and cry against the slaughterers must be dropped instantaneously for the good of the whole cause. Confidence must be restored."

This writer has known Mr. Hopley for the past 28 years, says the Live Stock Report. Every one knows Uncle Peter. He feeds 1,000 head of steers and a horde of swine every year, and he is insistent that the agitation against the packers has cost him many thousands of dollars. With his experience of 40 years in the feeding business to guide him, he is today uncertain what course to pursue. If the baiting of the packer has injured him to the extent he describes, what must the effect have been on the less well off, less experienced feeder? Every one interested in the prosperity of American agriculture should study carefully Mr. Hopley's statements quoted in the foregoing paragraphs.

EXPORTS OF PROVISIONS

Exports of hog products for the week ending Saturday, June 22, 1912, with comparative tables:

PORK, BBLS.

	Week ending June 22, 1912.	Week ending June 20, 1911.	From June 22, 1912.
To—			
United Kingdom..	145	495	15,602
Continent	115	130	16,590
So. & Cen. Am...	175	300	12,253
West Indies	1,503	1,548	37,507
Br. No. Am. Col.	75	3	15,239
Other countries ..	10	213
Total	2,023	2,476	91,497

MEATS, LBS.

United Kingdom..	4,400,875	4,000,425	217,288,712
Continent	722,250	659,175	32,591,930
So. & Cen. Am...	173,675	154,325	4,505,450
West Indies	537,075	350,000	10,874,550
Br. No. Am. Col.	114,752
Other countries ..	6,400	278,925
Total	5,900,275	5,472,925	265,654,117

LARD, LBS.

United Kingdom..	3,600,450	2,741,775	185,627,077
Continent	2,849,950	4,098,350	178,601,110
So. & Cen. Am...	772,100	595,000	19,502,950
West Indies	996,732	985,100	34,517,607
Br. No. Am. Col.	575	816,156
Other countries ..	42,600	128,500	1,434,400
Total	8,267,832	8,549,300	420,499,300

RECAPITULATION OF THE WEEK'S EXPORTS.

	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York	663	2,892,275	4,440,700
Boston	10	168,000	292,000
Philadelphia	75	760,000
Baltimore	110,000
New Orleans	1,200	200,000	610,000
Galveston	56,132
Montreal	75	2,441,000	1,926,000
Mobile	202,000	303,000
Total week	2,023	5,900,275	8,267,832
Previous week ..	2,527	7,147,425	10,686,255
Two weeks ago ..	1,500	5,232,825	10,743,010
Cor. week last yr' ..	2,476	5,472,925	8,549,300

COMPARATIVE SUMMARY OF EXPORTS.

	From Nov. 1, '11,	Same time to June 22, '12.	Last year.	Increase.
Pork, lbs.	18,298,800	15,898,600	14,440,700	2,400,200
Meats, lbs.	265,654,117	228,785,073	36,860,044	192,923
Lard, lbs.	420,499,300	381,807,720	38,691,574	332,116

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Pork and Beef Products

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Steamer and Destination.	Oil Cake.	Cotton seed Oil.	Bags.	Cake.	Oil Butter.	Pkgs.	Hams.	Tallow.	Beef Boxes.	Pkgs.	Fork. Bbls.	Lard. Tcs. and Pkgs.
Celtie, Liverpool	1814	135	170	60	753	6590
Lusitania, Liverpool	541	5	377	552
St. Louis, Southampton	913	4900
California, Glasgow	315	577	40	125	75
Pretoria, Hamburg	25	575	4400
Cleveland, Hamburg	75	950	5400
Uranium, Rotterdam	50
Noordam, Rotterdam	5600	30	120	400	1640
Finland, Antwerp	1400
Lapland, Antwerp	4209	25	620	500	225	224	190	2125
Michigan, Antwerp	11416
George Washington, Bremen	65	10	150
Oscar II, Baltic	980	15	60	500	675
Needles, Havre	30
Hudson, Bordeaux	20	162	673
Roma, Marseilles	774	65	10
Prinzess Irene, Mediterranean	1468	418	145	1700
Kais. Fr. Joseph I., Medit'nean	2415
Athina, Mediterranean	100	31
Pannonia, Mediterranean	25	140
Taormina, Mediterranean
Total	23390	5358	5379	685	525	400	4137	28805

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TALLOW, STEARINE, GREASE and SOAP WEEKLY REVIEW

TALLOW.—Quotations have not been altered during the last week with the volume of business limited and sentiment also remaining about the same. Cautiousness is apparent on all sides, but the unwillingness to take on supplies in an active way, does not bring about a lowering of levels. This is generally conceded to result from the lighter production of tallow even though there are some authorities entertaining the idea that this lighter supply is more imaginary than real.

The auction sale held at London during the past week was the first in some time and incidentally was more stimulating than otherwise. A great deal of significance of course, could not be attached to the proceedings as exporters were unable to transact any business of consequence, but nevertheless, a somewhat more confident feeling seemed to be injected. There were 817 cash offered at this sale of which 317 were taken care of, at prices generally 3d advance.

The better grades of tallow are still displaying relative steadiness. Offerings of these sorts are light and evidently are not receiving the competition which is met with when some of the lower grades are offered for sale. Greases are not in much demand and oils in general are moving slowly, not only in this country but also abroad, which certainly does not tend to impart steadiness to the cheaper tallow.

Prime city was quoted at 6½@6¾c.; city special, 6¾c. in hds., and country tallow, 6½@6¾c. nom. in tcs., as to quality.

STEARINE.—Without a material increase in business, in fact, trade still reported dull, values were shaded. Demand in general is lacking and buying consists of only limited quantities at a time with fair offerings slightly above the market. Oleo stearine is nominally quoted at 12½@13¼c.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

GREASE.—The market continues slow for all qualities and trading is in small lots. Quotations: Yellow, 5½@5¾c.; bone, 5%@6c.; house, 5%@6c.; "B" and "A" white, nominal.

GREASE STEARINE.—The market is dull with prices steady. Yellow, 6@6½c. and white, 6½@6¾c.

COCONUT OIL.—Interest in the market has again been limited. Trading is quiet and demand is without special interest. Holders continue firm and offerings are not pressed. Quotations: Cochin, 9%@9¾c.; July-August arrival, 9%@9¾c.; Ceylon, 8%@8¾c.; shipment, 8½@8¾c.

PALM OIL.—The market is very quiet with prime showing but little change. Demand is very conservative. Quoted: Prime red spot, 6%@6½c.; do. to arrive, 6¾c.; Lagos, spot, 6¾c.; to arrive, 6½@6¾c.; palm kernel, 8%@8½c.; shipment, 8½c.

CORN OIL.—Prices are held steadily but with a general recession in flax seed and a weakening in linseed oil, demand is very quiet. Prices are quoted at \$6.25@6.30 in car lots.

SOYA BEAN OIL.—The demand is slow with buyers holding off on lower prices in competing oils. Spot is quoted at 6%@6¾c., while shipment oil is 6%@6½c.

NEATSFOOT OIL.—The market has again been quiet, with prices steady on small offerings. Quotations: For 20 cold test, 96c.; 30 do., 85@86c.; 40 do., water white, 75@80c.; prime, 64c.; low grade off yellow, 61@62c.

OLEO OIL.—The trade this week has been slow. Prices are easing and demand is slow at the decline. Buyers are holding off as previous purchases appear to have satisfied the demand for the time being. Choice is quoted at 12%c.; New Work, medium, 9¾c.; Rotterdam, 72 florins.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, June 26, 1912.—Latest market quotations on chemicals and soap supplies are as follows: 74 per cent. caustic soda, \$1.75 basis 60 per cent.; 76 per cent. caustic soda, \$1.75@1.80 basis 60 per cent.; 60 per cent. caustic soda, \$1.90 per 100 lbs.; 98 per cent. powdered caustic soda in bbls., 2½c. per lb.; 48 per cent. carbonate soda ash, \$1.10 per 100 lbs.; borax, 4½c. per lb.; tale, 1½@1½c. per lb.; silex, \$15@20 per ton of 2,000 lbs.; marble flour, \$7.50 per ton of 2,000 lbs.; silicate soda, 85c. per 100 lbs., no charge for barrels; chloride of lime in casks, \$1.50, and in bbls., 82 per 100 lbs.; carbonate of potash, 4@4½c. per lb.; electrolytic 90@92 per cent. caustic potash, 4%@5c. per lb.

Genuine Lagos palm oil in casks, 6½@7c. per lb.; clarified palm oil in barrels, 7c. per lb.; prime red palm oil in casks, 6%@6½c. per lb.; palm kernel oil in casks about 1,200 lbs., 8%@8½c. per lb.; green olive oil, 72c. per gal.; yellow olive oil, 75c. per gal.; green olive oil foots, 6½@7c. per lb.; peanut oil, 60@70c. per gal.; Ceylon cocoanut oil, 8½@9c. per lb.; Cochin cocoanut oil, 9%@10c. per lb.; cottonseed oil, 7@7.15c. per lb.; soya bean oil, 6%@6¾c. per lb.; corn oil, 6.25@6.30c. per lb.

Prime city tallow in tierces, 7½c. per lb.; oleo stearine, 12@14c. per lb.; house grease, 6@6½c. per lb.; brown grease, 5½@5¾c. per lb.; yellow packer's grease, 5½@5¾c. per lb.

RIGHT TO COLOR OLEOMARGARINE.

Gradually the long-continued injustice by which manufacturers of butter are permitted to color their product, so that it shall appear to be what it is not, while butterine manufacturers are forbidden to color theirs because it will make it appear to be what it is not, is being rooted out.

In a recent decision the Minnesota Supreme Court says in substance that the consumer has a right to have his oleo yellow if he wants to, and that the manufacturer has an equal right to color it in that way if he thinks it will sell better. There was never any justice in the contrary view, and the only reason given—that if oleo was colored somebody might palm it off for butter—was just as illogical as to refuse a man permission to use a razor on his face because he might cut his wife's throat with it.

To this argument the butter men always answer that butter is not colored in imitation of anything else, but to give it uniformity throughout the year, and because consumers prefer a deeper to a lighter tint. Oleo, they say, is colored solely because it will look more like butter, which makes it a fraud.

This is an exceedingly plausible argument, but analyzed it proves leaky. Why do consumers prefer a golden butter? Because it suggests the rich meadows of June, and the gold of the daisies and the buttercups. In January or February they can't get the golden butter—naturally—because there are no rich meadows or daisies or buttercups, but according to the butter men's argument they must still be deluded into the belief that they are getting it anyway!

The use of color in butter is in its essence as much of a fraud as its use in honestly sold oleo, because in both cases it makes the product appear different—and better—than it really is.

But viewed from another angle, it is not fraud in either case, for in the case of butter it does not imitate any product that can be obtained naturally at that time of year, and in the case of oleo sold for what it is, it merely gives the consumer a product more pleasing to the eye than oleo would be in its natural whiteness.—Grocery World.

OCEAN FREIGHTS.

	Liverpool Per Ton.	Glasgow Per Ton.	Hamburg Per 100 lbs.
Beef, per tierce	17/6	20/	12½c.
Oil Cake	11/3	15c.	12½c.
Bacon	17/6	20/	12½c.
Lard, tierces	17/6	20/	12½c.
Cheese	25/	25/	12½c.
Canned meats	17/6	20/	12½c.
Butter	30/	30/	12½c.
Tallow	17/6	20/	12½c.
Pork, per barrel	17/6	20/	12½c.

SOYA BEAN OIL

AND ALL SOAP MATERIALS

WELCH, HOLME & CLARK CO.

383 West St., New York

June 29, 1912.

COTTON OIL CABLE MARKETS**Hamburg.**

(By Cable to The National Provisioner.)

Hamburg, June 28.—Market easy. Quotations: Choice summer white oil, 63½ marks; butter oil, 63 marks; summer yellow, 57½ marks.

Rotterdam.

(By Cable to The National Provisioner.)

Rotterdam, June 28.—Market steady. Quotations: Butter oil, 41 florins; choice summer white, 40½ florins; off oil, 38 florins.

Antwerp.

(By Cable to The National Provisioner.)

Antwerp, June 28.—Market easy. Quotations: Summer yellow, 69 francs.

Marseilles.

(By Cable to The National Provisioner.)

Marseilles, June 28.—Market nominal. Quotations: Prime summer yellow, 74½ francs; prime winter yellow, 80 francs; choice summer white oil, 80 francs.

Liverpool.

(By Cable to The National Provisioner.)

Liverpool, June 28.—Market weak. Quotations: Prime summer yellow, 29½s.; summer yellow, 28¾s.

SOUTHERN MARKETS**Columbia.**

(Special Wire to The National Provisioner.)

Columbia, S. C., June 27.—Crude cottonseed oil, 41½c. f. o. b. mills. Meal, \$25, f. o. b. mills. Hulls, \$5.75, Atlanta, loose.

Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., June 27.—Crude cottonseed oil dull at 41½c., f. o. b. mills. Meal, \$25, f. o. b. mills. Hulls, \$5.75, Atlanta, loose.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., June 27.—Cottonseed oil market dull; basis prime crude 43½@44c. Prime 8 per cent. meal nominal at \$26@26.50 per short ton. Hulls weak at \$6.25@6.50, loose.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., June 27.—Crude cottonseed oil easier; basis prime, 40c. bid, 42c. asked; edible grades exhausted; stocks of refined oil are light. Meal dull and unchanged. Hulls firmer; \$7.50 loose, \$8.50 sacked, New Orleans.

SUSPEND FREIGHT RATE INCREASES.

It was reported from Washington on Monday that a general tariff filed on behalf of the Southwestern railroads increasing by about 10 per cent. the freight charges on cottonseed products from points in Oklahoma to destinations in Texas and other States was suspended by the Interstate Commerce Commission until December 28 next. The question of freight charges on cottonseed and cottonseed products is under investigation by the commission.

Louisville Cotton Oil Co.

INCORPORATED.



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"PROGRESS" COOKING OIL.
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COTTON OIL EXPORTS COMPARED.

Exports of cottonseed oil for the month of May, according to official government reports, amounted to 23,101,526 pounds, compared to 35,105,397 pounds in April and to 22,872,907 pounds in May of last year. This was the lightest month's exportation since last October, which was just before the heavy winter movement abroad set in.

Exports of cottonseed oil for the eleven months ending with May, according to government figures, were 383,727,974 pounds, which was the largest export movement since the like period in 1909, and exceeded even that period, when the totals were 361,295,146 pounds. Export totals for the eleven months' period compare as follows:

	Pounds.
Eleven months ending May:	
1908	293,020,680
1909	361,295,146
1910	211,623,288
1911	205,219,216
1912	383,727,974

Exports for May, by ports of shipment, are shown as follows in government reports; compared to exports for May of last year:

	May, 1911. Pounds.	May, 1912. Pounds.
Baltimore	217,448	120,375
Newport News	11,254,094	11,593,588
Norfolk and Portsmouth	234,000	771,967
Philadelphia		
Savannah	2,246,179	403,415
Galveston	142,561	1,790,930
New Orleans	6,346,234	3,455,072
Sabina		
Corpus Christi	1,495,523	950,002
Saluria	437	

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Buffalo Creek	50,937	942,900
Champlain	27,216	27,082
Detroit	130,598	885,200
Huron	508,006	1,696,656
Memphremagog	163,540	55,200
Minnesota	56,134	403,139

Total, lbs. 22,872,907 23,101,526

Exports for the eleven months ending with May, shown by ports of shipment, are reported as follows, compared with the like period of the previous year:

	11 mos., 1910. Pounds.	11 mos., 1911. Pounds.	11 mos., 1912. Pounds.
Baltimore	1,655,773	835,281	3,338,072
Newport News	2,378,190	896,000	5,390,250
New York	99,389,600	115,993,873	173,778,841
Norfolk and Portsmouth			
month	3,420,102	2,378,387	13,107,953
Philadelphia	78,000	142,113	688,683
Savannah	27,329,727	20,345,389	39,774,534
Galveston	11,932,260	3,678,430	14,825,777
New Orleans	30,767,745	30,984,687	59,658,018
Sabina		146,423	2,052,200
Corpus Christi	11,890,881	16,963,434	19,436,600
Saluria	8,572,353	1,108,611	1,634,496
Buffalo Creek	292,935	1,026,058	2,220,838
Champlain	329,506	1,677,894	313,069
Detroit	629,091	2,373,154	5,604,350
Huron	10,709,671	5,333,636	9,418,743
Memphremagog	1,220,637	1,198,706	663,063
Minnesota	826,452	737,139	1,822,457

Total, lbs. 211,623,288 205,219,216 383,727,974

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COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Mississippi Cottonseed Crushers' Association.

Liquidation Unabated—Lard and Cotton Conditions Not Stimulating—Consuming Demand Still Quiet—Sentiment Mixed But Bulls Still in the Minority—Trade Was Moderate—July Tenders Moderate.

The downward tendency of cottonseed oil values was not interfered with to an important extent during the week. Declines were not abrupt, but it was apparent that there was further disappointment over the failure of consuming demand to improve, or light supplies to manifest themselves in a way which would impart firmness to prices. Rallies occurred with the strengthened technical position, this having been brought about by the elimination of several speculative accounts, but the consensus of opinion was that a further readjustment must come. It was admitted, however, that a great deal depended upon the character of weather conditions over the South in the near future, and the ability of leading factors to maintain lard values. The progress of the various feed stuff crops is being closely scrutinized and most assuredly will come in for recognition. Seemingly, support during the last week mainly emanated from "shorts"; the buying was credited to both speculators and refiners.

On the first July tender day there were about 3,000 bbls. delivered by refiners commonly thought to be short of contracts in the future market. These were readily stopped; and found the speculative "long" account fairly well eliminated. The prevalent idea is

that there will be moderate tenders in the near future, with some gossip to the effect that leading refiners are prepared to accept an aggregate of more than 10,000 bbls. of July oil. The fact that prices receded was probably instrumental in influencing the claim that deliveries during the month of July would be lighter than at first anticipated. Differences widened to an extent which again permitted refiners to partly buy in their "short" contracts in the future market and sell the distant deliveries on a profit-making basis.

It is believed that outstanding commitments of August and September contracts in the local future market are still liberal, but unquestionably have been reduced with the recession of about $\frac{3}{4}$ c. per pound during the last month. Evidently this development has not added to the confidence of these holders, especially as the belief prevails that the "short" interest is comprised of about the same people who have been buying recently on the decline.

While the assumption is that the ultimate course of values at the end of this season, as noted above, will depend to some extent on cotton and lard, it is realized that consuming inquiry for oil will have to greatly exceed that which was reported during the month of June, as it will be difficult to secure aid in the way of awakening bullish enthusiasm among outsiders in options which mature in so short a time. Even the most rampant of bulls now admit that dearth of orders for actual oil during the month was mainly instrumental in frustrating their plans, so that

it is plain that the willingness of consumers to take on supplies will largely dominate the course of values.

A logical assertion is that supplies in consumers' hands have been reduced considerably during the lull in buying, so that at the lower levels some new demand is to be expected. Whether or not this will prove in excess of the available supply remains to be seen, although many believe that at this time conditions are not conducive to users of cottonseed oil carrying over material into the next crop season, except where absolutely necessary. There is no discount for early new crop oil, and while a record cotton crop is not forecasted at this time, the outlook favors a yield in excess of any preceding year, with the exception of this last season.

Hog supplies during the fall are not expected to be burdensome, but it can readily be seen that with cheaper feed stuffs the late fall and early winter movement may again assume large proportions, which would follow a period of high prices and large stocks of product on hand. Of course, a change to unsatisfactory weather over the South, which would serve to curtail the prospects of the cotton plant, or a continuation of high-priced feed stuffs, would operate in an opposite direction, or toward the maintenance of cottonseed oil values. But apparently the trade as a whole is not disposed to reconcile itself to this view of the situation at this time.

Advocates of higher prices were not encouraged by the news from foreign quarters this last week or recently. Exports of cottonseed oil have fallen off sharply, and while

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COTTON SEED OIL

Refinery and General Office: LOUISVILLE, KY.

It is not thought that the 1,000,000 bbls. total predicted some time ago will be seriously jeopardized. It must be said that the practical cessation of shipments has surprised a great many. Buying of cottonseed oil by Europe is of a lethargic nature, and oil is being taken in small lots at a time only, with a great deal of caution displayed. This is partly due to the slow demand for foreign oils and greases in general.

Moreover, prices are not near as attractive at present as they were during the summer of last year, when a great deal of oil was sold ahead. In this connection it will be remembered that a severe drought through Europe which checked crop growth was partly influential in their excited buying. As far as can be determined at this time, the crop outlook in foreign countries does not afford this same cause for alarm.

Closing prices, Saturday, June 22, 1912.—Spot, \$6.70@6.85; June, \$6.70@6.82; July, \$6.81@6.83; August, \$6.91@6.93; September, \$7.02@7.04; October, \$6.95@6.99; November, \$6.49@6.51; December, \$6.44@6.45; January, \$6.46@6.47. Futures closed at unchanged to 2 decline. Sales were: July, 700, \$6.82@6.80; August, 200, \$6.90; October, 1,000, \$6.96@6.95; November, 100, \$6.50; December, 2,500, \$6.46@6.45. Total sales, 4,500 bbls. Good off, \$6.25@6.82; off, \$6.10@6.42; reddish off, \$6@6.15; winter, \$6.90@7.70; summer, \$6.90@7.70; crude oil, nominal.

Closing prices, Monday, June 24, 1912.—Spot, \$6.70@6.85; June, \$6.70@6.79; July, \$6.78@6.80; August, \$6.89@6.91; September, \$7.01@7.03; October, \$6.93@6.95; November, \$6.46@6.47; December, \$6.40@6.42; January, \$6.40@6.43. Futures closed at unchanged to 4 decline. Sales were: July, 1,900, \$6.80@6.79; August, 700, \$6.90@6.89; September, 2,400, \$7.02@7.01; October, 2,300, \$6.95@6.93; November, 300, \$6.47; December, 400, \$6.43@6.42; January, 100, \$6.42. Total sales, 8,200 bbls. Good off, \$6.40@6.80; off, \$6.15@6.40; reddish off, \$6.06@6.15; winter, \$6.90@7.70; summer, \$6.90@7.70; crude oil, nominal.

Closing prices, Tuesday, June 25, 1912.—Spot, \$6.60@6.78; June, \$6.65@6.72; July, \$6.37@6.74; August, \$6.84@6.85; September, \$6.99@7; October, \$6.89@6.91; November, \$6.40@6.42; December, \$6.36@6.46; January, \$6.37@6.39. Futures closed at 2 to 6 decline. Sales were: July, 4,000, \$6.75@6.73; August, 5,900, \$6.85@6.84; September, 5,800, \$7@6.98; October, 2,200, \$6.92@6.90; November, 300, \$6.40@6.38; December, 100, \$6.35; January, 100, \$6.38. Total sales, 18,500 bbls. Good off, \$6.10@6.72; off, \$5.95@6.35; reddish off, \$5.85@6.10; winter, \$7@7.70; summer, \$6.90@7.50; crude oil, nominal.

Closing prices, Wednesday, June 26, 1912.—Spot, \$6.60@6.75; June, \$6.65@6.75; July, \$6.71@6.73; August, \$6.82@6.84; September, \$6.95@6.96; October, \$6.84@6.85; November, \$6.30@6.33; December, \$6.26@6.28; January, \$6.27@6.29. Futures closed at unchanged to 10 decline. Sales were: July, 5,800, \$6.72@6.69; August, 300, \$6.82; September, 3,300, \$6.96@6.95; October, 4,600, \$6.85; November, 1,500, \$6.35@6.30; December, 3,100, \$6.28@6.25; January, 1,100, \$6.29@6.26. Total sales, 19,800 bbls. Good off, \$6.20@6.75; off, \$6.05@6.70; reddish off, \$6@6.50; winter, \$6.90; summer, \$7@7.8; crude oil, nominal.

Closing prices, Thursday, June 27, 1912.—\$6.75@7; July, \$6.77@6.78; August, \$6.89@6.90; September, \$6.99@7; October, \$6.87@6.88; November, \$6.33@6.34; December, \$6.32@6.33; January, \$6.32@6.33. Futures closed firm at 3 to 7 advance. Sales were: July, 1,500, \$6.77@6.72; August, 2,600, \$6.91@6.86; September, 2,500, \$7.01@6.95; October, 5,500, \$6.92@6.84; November, 1,000, \$6.33@6.31; December, 2,000, \$6.32@6.29; January, 1,700, \$6.36@6.31. Total sales, 16,800 bbls. Good off, \$6.50@6.75; off, \$6@6.35; reddish off, \$5.90@6.15; winter, \$6.80@7.8; summer, \$6.80@7.80; crude oil, nominal.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

CABLE ADDRESS
"Refinery" Louisville, U. S. A.

COTTONSEED OIL SITUATION.

(Special Letter to The National Provisioner from Aspergen & Co.)

New York, June 26, 1912.—Since our last report long liquidation of July oil has gone on almost daily, and values at the end of the week show a net decline of some 15 points. Sellers of July were in a good many cases buyers of August and September, but principally the latter, which accounts for the smaller declines scored in these deliveries, which were only 12 and 9 points respectively. Recent heavy buyers of the old crop deliveries have been heavy sellers of the new crop months, and this has brought about declines for the week in these deliveries of 15 points in October, 24 points in November and 25 points in December. Refiners and "shorts" were buyers of July oil and sellers of August and September. Shorts and outside investment buying took care of the new crop selling.

The crude market was again quiet, with sales confined to remnant tanks. The domestic consuming trade was quiet all week. At the close more inquiry is shown. The European consuming markets were also dull. Light buying, however, was reported towards the close of the week.

At the close of the week the outlook begins to look brighter. The heavy "long" liquidation which has been going on now for some time has cleared up the situation for the old crop months considerably, and holdings are now in stronger hands, and within the next week we should see a gradual firming up in prices. The consumer has now been out of the market for some time, and we believe is now about ready to re-enter, and on the slightest firming up in values this buying should become general. As regards the new crop months, weather conditions will probably control values.

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MISSISSIPPI COTTONSEED CRUSHERS' MEETING

Successful Convention Held by Newest State Association

(By Telegraph to The National Provisioner.)

Jackson, Miss., June 26.—The first annual convention of the Mississippi Cotton Seed Crushers' Association was held at the Hotel Edwards, this city, yesterday and today. This organization was formed only last year, when a preliminary meeting was held, and this was the first annual gathering for which a formal programme was prepared. The officers and committees worked hard, and had the satisfaction of knowing that their efforts were justified, in the successful and happy results of the convention. The attendance was good and the interest was sustained throughout.

Mississippi is a pioneer State in the cottonseed products industry. It ranks third in the list of States in production, and the industry is second in importance of the State's manufactures in point of value of products, according to the latest Federal census. Now that it has a live and energetic State association to aid the efforts of veteran individual workers, the State promises to attain more prominence than ever in the cottonseed products field.

The election of officers resulted as follows:

President—George W. Covington, Hazlehurst.

Vice-president—E. Cahn, Sr., Meridian.

Secretary and Treasurer (re-elected)—H. L. McGeorge, Jackson.

The selection of the next meeting place was left to the Executive Committee. Resolutions were adopted favoring the continuance of the work of the Bureau of Publicity. The National Provisioner was chosen as an official organ of the Association.

The convention was called to order on Tuesday morning by John H. Turbeville, chairman of the local Arrangements Committee. The invocation was delivered by Bishop Bratton, and the visitors were welcomed by President Oscar Newton, of the Jackson Bank, and Secretary J. B. Lusk, of the Jackson Board of Trade. The responses were made by W. S. Barry, of Greenwood, and J. B. Perry, of Grenada, both of whom are

good speakers, and each of whom made a hit. President K. C. Hall, of Laurel, then called the convention to order formally, and after the transaction of the usual routine preliminaries delivered his annual address.

He recounted the history of the industry in the South and in Mississippi, spoke of the need of organized effort for the welfare of the industry and rehearsed with pride the results of the formation of this State organization. He was followed by Mr. L. Foot, of Canton, one of the veterans of the State and Inter-State organizations, whose address on "The Cotton Oil Mill and What It Is Accomplishing for Present Day Agriculture" was listened to with the closest interest. The waking up of the farmer to the value of co-operation with the oil miller, and vice versa, was strongly emphasized, and the results of such reciprocity were strikingly set forth.

At the afternoon session Secretary and Treasurer H. L. McGeorge, of Jackson, made his annual report, showing the splendid results of the first year's work of the association, in membership and financial condition. W. S. Barry, chairman of the Legislative Committee, submitted his report, outlining the work done by the committee in watching legislation in the State and in attempting to prevent the enactment of discriminatory and unfair laws and regulations. James Sloan reported for the Arbitration Committee, and Chairman J. B. Perry, of the Publicity Committee, told what had been done in the line of awakening the public to the value of cottonseed products.

Addresses of the afternoon included one on "The Ten-Hour Law and How It Affects

the Cotton Oil Mill," by Hon. W. H. Watkins, and a discussion on the relations of "The Cottonseed Products Broker and the Oil Mill," by M. H. Janin, a well-known broker of Jackson and the first secretary of the organization.

On the second day State Commissioner of Agriculture H. E. Blakeslee spoke to the convention on "The New Fertilizer Law and How It Affects Cottonseed Meal." One of the valuable features was an address on "The Prostitution of the Cotton Seed," by Edwin Lehman Johnson, of Memphis. The Rules Committee reported through Chairman George W. Covington, and the rules were adopted on the line of the rules of the Inter-State Association. Memorial resolutions on the death of members were presented and adopted, and after the transaction of general business and election of officers the convention adjourned.

The entertainment feature of the convention was greatly enjoyed. It included a baseball game and an evening automobile tour about Jackson, followed by a smoker at the Elks Club on the first evening. The ladies were given especial attention, and there was no lack of hospitality throughout.

COTTONSEED OIL IN BULGARIA.

The Bulgarian Government, on May 4, 1912, promulgated the following regulations for the admission of edible cottonseed oil, as provided for in a recent law:

Cottonseed oil shall have the following qualities: It shall be clear, almost odorless, yellowish in color, with taste similar to that of walnut oil; it shall not be bleached with chemicals (chlorine and the like); it shall not contain more than 2.5 per cent. of free acid; its density (at 15 degs. Cent.) shall be from 0.922 to 0.93; its refractive index at 40 degs. Cent. shall be from 58 to 59; its iodine index shall be from 101 to 117; it shall give Halphen and Beechi's reaction.

TRIBBLE & CO., Inc.
 Brokers in
**COTTONSEED PRODUCTS and
 FERTILIZER MATERIALS**
 AUGUSTA, GEORGIA.

**SCIENTIFIC
 OIL MILL ~ MACHINERY**
 SEND FOR CATALOGUE
THE BAUER BROS. CO. FORMERLY
 THE FOOS MFG. CO.
 ESTABLISHED 1878
 SPRINGFIELD, OHIO. U.S.A.

June 29, 1912.

COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported for the week up to June 26, 1912, for the period since September 1, 1911, and for the same period a year ago, were as follows:

From New York.

Ports.	For week.	Since Sept. 1, 1911.	Sams period, 1910-11.
Bbls.			
Alesund, Norway	—	102	—
Aarhus, Denmark	—	25	—
Aberdeen, Scotland	453	350	—
Acuajita, Salvador	—	238	180
Accra, W. Africa	—	160	—
Addash Gold Coast Colony, N. W. Africa	—	6	—
Alexandretta, Syria	—	18	—
Alexandria, Egypt	110	5,170	1,388
Algiers, Algeria	—	423	147
Algoa Bay, Cape Colony	537	127	—
Amapola, Honduras	—	23	12
Amsterdam, Holland	—	658	—
Ancona, Italy	—	2,650	1,790
Antigua, W. I.	—	30	154
Antilla, W. I.	—	50	—
Antofagasta, Chile	—	35	17
Antwerp, Belgium	25	6,073	3,245
Arendal, Norway	—	50	—
Arica, Chile	—	168	228
Asuncion, Venezuela	—	17	21
Auckland, N. Z.	—	804	152
Aux Cayes, Haiti	7	11	17
Azou, W. I.	—	244	417
Bahia, Brazil	409	509	—
Bahia Blanca, A. R.	172	159	—
Barbados, W. I.	671	1,014	—
Barl, Italy	—	161	—
Beira, E. Africa	435	61	—
Beirut, Syria	—	24	925
Belfast, Ireland	—	50	—
Belgrade, Servia	—	—	—
Bergen, Norway	2,217	765	—
Birkhead, England	—	100	—
Bordeaux, France	1,891	2,245	—
Braila, Roumania	—	700	1,335
Bremen, Germany	1,707	60	—
Bristol, England	—	50	—
Buenos Alres, A. R.	21,294	12,123	—
Bukarest, Roumania	—	450	—
Calbarian, Cuba	9	11	—
Cairo, Egypt	465	104	—
Caraquey	—	24	—
Cape Haytian	—	9	—
Cape Town, Africa	1,671	3,577	—
Cardenas, Cuba	—	14	19
Cartagena, Colombia	—	7	—
Carupano, Venezuela	—	10	—
Casablanca, Venezuela	200	—	—
Cavella	—	25	—
Cayenne, Fr. Guiana	—	558	1,139
Ceara, Brazil	—	19	151
Christiansand, Norway	—	5,968	1,825
Christiansund, Norway	—	100	—
Cienfuegos, Cuba	—	187	258
Cludad Bolivar, Venezuela	—	5	—
Colon, Panama	30	2,034	2,429
Constantinople, Turkey	778	15,009	18,785
Constanta, Roumania	—	100	—
Copenhagen, Denmark	—	8,143	5,083
Corinto, Nicaragua	—	73	89
Cork, Ireland	—	400	1,250
Corral	—	207	—
Cristobal, Panama	—	333	5
Cuente, Colombia	—	13	—
Curacao, Leeward Islands	—	92	65
Danzig, Germany	—	30	—
Dedengatch, Turkey	—	1,740	1,028
Delagoa Bay, Africa	—	239	441
Demerara, Br. Guiana	—	2,225	2,069
Dominica, W. I.	—	136	53
Drontheim, Norway	—	210	375
Dublin, Ireland	—	3,453	2,075
Dundedin, N. Z.	—	9	105
Dunkirk, France	—	—	250
Falmouth, W. I.	—	—	12
Flume, Austria	—	925	300
Frederickshald, Norway	—	105	—
Fremantle, Australia	—	9	—
Galatz, Roumania	—	6,605	4,575
Galipoli, Turkey	—	150	130
Genoa, Italy	1,210	31,142	32,673
Gibraltar, Spain	—	150	369
Glasgow, Scotland	324	5,783	4,426
Goniville, Haiti	—	4	3
Gothorberg, Sweden	—	2,371	1,375
Grand Papo	—	76	—
Grenada, W. I.	—	83	7
Guadalupe, W. I.	—	1,920	3,045
Guantanamo, Cuba	—	39	30
Guayaquil, Ecuador	—	—	9
Guaymas, Mexico	—	132	—
Hamburg, Germany	—	3,132	3,010
Havana, Cuba	—	856	2,839
Havre, France	—	9,461	5,905
Helsingborg, Sweden	—	100	—
Helsingfors, Finland	—	40	53
Hersens, Denmark	—	75	—
Hull, England	—	732	—
Iquique, Chile	20	124	367
Isud	—	—	141
Jacmel, Haiti	—	4	32
Jamaica, W. I.	—	—	11
Jeremie, Haiti	—	4	—
Kavalya, Turkey	—	—	25
Kingston, W. I.	35	4,140	2,996
Kobe, Japan	—	6	—
Koelnigsberg, Germany	—	145	25
Kustendji, Roumania	—	2,050	3,125
Lagos, Nigeria	—	66	—
La Guaira, Venezuela	—	22	19
La Libertad, Salvador	—	4	—
La Paz, A. R.	—	—	30
La Plata, A. R.	—	101	43
La Union, Salvador	—	6	—
Leghorn, Italy	—	7,403	8,764
Lepsig, Germany	—	38	—

THE NATIONAL PROVISIONER.

Leith, Scotland	—	100	95
Limon, C. R.	8	396	—
Liverpool, England	100	31,112	11,586
Loanda, Portuguese W. Africa	—	5	—
London, England	—	7,722	7,501
Lyttelton, N. Z.	—	—	54
Macoris, San Domingo	—	601	2,319
Malmö, Sweden	—	474	115
Malta, Island of	—	3,062	3,512
Manchester, England	—	6,460	5,748
Manila, P. I.	—	9	9
Manzanillo, Cuba	—	—	15
Marseilles, France	—	26,047	15,843
Monte Cristi, San Domingo	—	4,382	4,001
Massawa, Arabia	20	20	19
Matanzas, W. I.	—	82	108
Mauritius, W. I.	—	—	10
Melbourne, Australia	—	323	103
Mersina, Turkey	—	71	—
Monrovia, Africa	—	—	9
Montego Bay, W. I.	—	52	86
Newcastle, England	293	9,157	7,144
Nuevitas, Cuba	—	238	125
Nipe, Cuba	—	19	24
Norrkoping, Sweden	—	60	—
Odessa, Russia	—	—	25
Oran, Algeria	—	2,001	288
Panama, Panama	—	6	3
Panama, Asia	—	610	—
Para, Brazil	—	44	6
Paramaribo, Dutch Guiana	—	45	3
Pasto, Colombia	—	7	—
Port Antonio, W. I.	17	111	116
Port au Prince, W. I.	5	395	248
Port Barrios, C. A.	—	59	23
Port Limon, C. R.	—	240	623
Port Maria, W. I.	—	50	—
Port Natal	—	8	—
Port of Spain, W. I.	—	11	75
Port Said, Egypt	—	500	431
Porto Cortez, Honduras	7	14	—
Preston, England	—	25	—
Pregreso, Mexico	—	40	68
Puerto, Mexico	—	150	—
Puerto Plata, S. D.	—	621	289
Punta Arenas, C. R.	—	460	4
Rio Janeiro, Brazil	—	3,710	7,733
Rodostro, A. R.	—	735	400
Rosario, A. R.	—	666	19
St. Kitts, W. I.	—	106	139
St. Thomas, W. I.	—	33	29
Salonica, Turkey	62	4,751	3,518
San Domingo, San Domingo	—	36	21
San Juan, Puerto Rico	—	1,752	47
Santiago, Chile	—	66	—
Santiago, Cuba	—	745	880
Santos, Brazil	—	1,743	133
Savannia, Colombia	—	9	4
Sekondi, Africa	—	9	—
Serona, Chile	—	20	—
Smyrna, Turkey	—	2,057	4,477
Southampton, England	—	1,603	1,475
Stavanger, Norway	—	25	25
Stettin, Germany	—	1,005	—
Stockholm, Sweden	—	778	700
Surinam, Dutch Guiana	—	1,011	46
Syracuse, Sicily	—	4,149	306
Tampico, Mexico	—	21	—
Tangier, Morocco	—	6	—
Tonsberg, Norway	—	150	100
Trebizond, Armenia	—	20	97
Trieste, Austria	862	21,776	6,064
Trinidad, Island of	—	348	445
Tripoli, Tripoli	—	10	50
Tumaco, Columbia	—	88	—
Tunis, Algeria	—	—	721
Valetta, Maltese Island	—	425	—
Valparaiso, Chile	—	7,263	9,018
Varna, Bulgaria	—	67	—
Venice, Italy	633	38,871	24,440
Vera Cruz, Mexico	—	315	486
Wellington, N. Z.	—	215	177
Yokohama, Japan	—	16	33
Zanzibar	—	47	—
Total	—	4,747	421,952
		—	299,684

Stavanger, Norway	—	1,040	1,020
Tampico, Mexico	100	430	309
Trieste, Austria	—	320	—
Venice, Italy	—	—	500
Vera Cruz, Mexico	149	1,555	706
Total	—	500	247,801
		—	70,064

From Galveston.

Antwerp, Belgium	—	2,330	—
Bremen, Germany	—	1,367	—
Genoa, Italy	—	50	—
Hamburg, Germany	—	3,068	—
Malta, Island of	—	130	—
Rotterdam, Holland	—	9,950	200
Vera Cruz, Mexico	—	4,610	6,902
Total	—	21,505	7,902

From Baltimore.

Antwerp, Belgium	—	2,200	—
Bremen, Germany	—	55	—
Bremerhaven, Germany	—	180	—
Constantinople, Turkey	—	50	—
Hamburg, Germany	—	775	—
Havre, France	—	3,126	2,000
Liverpool, England	—	225	100
London, England	—	425	—
Malta, Island of	—	425	—
Rotterdam, Holland	—	955	200
Total	—	8,171	2,923

From Philadelphia.

Genoa, Italy	—	10	—
Hamburg, Germany	—	440	379
Liverpool, England	—	3,283	—
Rotterdam, Holland	—	435	—
Total	—	4,168	379

From Savannah.

Antwerp, Belgium	—	1,983	1,265
Bremen, Germany	—	102	—
Copenhagen, Denmark	—	208	—
Cork, Ireland	—	50	—
Hamburg, Germany	—	9,777	4,203
Havre, France	—	5,706	2,145
Liverpool, England	—	26,897	16,127
London, England	—	5,476	3,344
Rotterdam, Holland	—	31,335	20,671
Total	—	83,157	48,664

From Newport News.

Hamburg, Germany	—	4,945	900

HIDES AND SKINS

(DAILY HIDE AND LEATHER MARKET)

Chicago.

PACKER HIDES.—The larger buying movement noted recently has imparted more activity to the general market. As previously stated, one big packer sold about 30,000 or more May and June hides to a large tanner, and as noted also a big packer also made sales, and it is now confirmed that this packer disposed of about 15,000 May and June all-weight Texas steers at full prices, but this sale was not made to the big buyer who purchased the 30,000 from the other packer. The total sales by the two packers, it is estimated, will amount to about 48,000 to 50,000 hides. The packers are talking firm, as they say that both of the big buyers in the sole leather trade and the upper leather trade are fighting hard to prevent further advances in prices. It is stated that both of these corporations are looking for strong prices to prevail for good hides, but both of them are hammering medium and long-haired hides in both the packer and country markets. The packers are mostly well sold up with the exception of some old long-haired native steers and bulls, of which it is estimated packers are carrying about 50,000, consisting of 25,000 to 30,000 February-March native steers and 20,000 to 25,000 bulls, running in salting from early in the year to the end of June salting. Native steers are firm and in good inquiry. Last trading in May and June salting together was at 17½c., and though some early Mays might still be secured at 17½c., all of the late sales of May-June salting have been at the full price of 17½c. The sale of 30,000 hides previously noted by a packer included May-June native steers at 17½c., but it has not been learned as yet what proportion of the 30,000 was native steers. The February-March lots on hand are very slow at the asking prices of 15½@15¾c., and apparently not wanted. Texas steers continue active, and one packer has made a sale of May-June all weights, estimated about 15,000, at 16½c. for heavies, 16½c. for lights and 15½c. for extremes, and this packer is declining bids of 16½c. and 15½c. for more lights and extremes alone. The light and extreme weights are the strongest end of this market and, as noted recently, the big packer in his combination sale sold heavy Texas alone at 16½c., but this packer does not kill Texas cattle at any point further South than Kansas City. Butt brands are firm at 15¾c., as per sales. Some packers who asked 16c. would sell at 15¾c. Colorados and branded cows both rule firm at 15½c., with the late sales at this price. Native cows are rather quiet again, but firm and in small supply. There is a good call for light cows, which are closely sold up at 16½@16½c. for June, and heavy cows range 16½@16¾c. Native bulls are dull, with large accumulations of back salting obtainable around 12½c. and not taken, and last sales ahead at 14c. Branded bulls are also dull at 11½@12½c. nominal.

Later.—Market continues quite active. One packer sold 6,000 May-June Colorados at 15½c. and 4,000 May-June branded cows at 15½c. and a car of May and June heavy native cows at 16½c.

COUNTRY HIDES.—As previously noted, there is a better inquiry and the tone of the market is somewhat firmer than previously. A fair amount of trading has developed and steady to firm prices have been realized on these transactions. Mostly long-haired and grubby poor quality lots continue neglected, however. Buffs are in more demand and somewhat firmer in price. One sale has been made of 2 cars of Chicago buffs running about 40 per cent. short-haired at 13½c., and dealers were previously unable to get this figure except for 50@60 per cent. short-haired lots. It is reported here that a recent sale of buffs, 25 per cent. short hair, at 13c. consisted of hides mostly at outside points. Another care of all No. 2's, mostly long-haired, sold at 12c. Buffs, 75 per cent. short hair, held at 13½c. Heavy cows are not as much wanted as buffs, but rule firm at 13½@13¾c., as to hair, etc. Extremes are in good call and firmer. One car, running about 75 per cent. short hair and about 40 per cent. seconds, sold at 15c. A car of Ohios, mostly medium and short hair, sold here at 14½c. The market is quotable at a range of 14½c. for mostly long hair up to 15c. for 75 per cent. short. Heavy steers are still slow, and offerings are mostly long-haired at 13½@13½c. Bulls are dull, and prices range from 11c. for old poor stock up to 11½c. for good late lots. Branded hides that are short-haired are stronger, in sympathy with high packer prices.

Later.—Some lots are still picked up at outside points at low prices. One car of Northwest 50-lb. and up hides 65 per cent. short hair sold at 13½c., Chicago freight, and another car of late receipt, mostly short-haired, 25-lb. up cows, sold at 13½c., Chicago freight.

CALFSKINS.—Market somewhat steadier but unchanged, with little trading of consequence. Chicago cities held at 19½@19c. bid. Good outside cities rule at 19@19½c., and some held at 19½c., and some mixed lots containing countries down to 18½c. Packers are nominal at 21c. Kips range 15½@16½c., light calf \$1.25@1.35, and deacons \$1.05@1.15.

SHEEPSKINS.—Market steady with fair trade. Packers rule at 55@60c. for good shearlings, with clips rejected, and some held at 65c., and lambs 70@80c., with some held at 85c. Outside city packer shearlings 45@55c., lambs 60@65c., and country shearlings 25@40c.

New York.

DRY HIDES.—A good demand continues for common varieties, with large tanners operating now at full prices, after being unsuccessful in recent attempts to keep prices down to the level of the late decline. The balance of the Bogotas, etc., about 3,100, has been sold on the unchanged basis of 25c. for mountains. Central Americans of recent arrival have not as yet been sold on account of being held up to 25c., as previously noted, and last sales were at 24½c. Of recent receipts 1,100 Central Americans and 500 Bogotas were exported to Europe. The only supplies left on the market are 4,000 Central Americans and 650 Orinocos. River Plates continue firm with different prices quoted ranging from 24¾@25¾c. for Buenos Ayres, 27½@28c. for Montevideos and 28@28½c. for Cordovas. One sale is reported of half-hair and up Montevideos at 27c.

WET SALTED HIDES.—One cable reports that 4,000 Sansinena steers sold at equivalent to about 16c., including commissions to Europe, although 8,000 of these were reported being offered, and no cows were reported

sold. Coast varieties of Mexicans are firm. Some of these sold awhile ago as high as 13¾c., but it is doubted if best lots could be secured now under 14c. The S. S. Saratoga brought 1,525 bundles of Havanas for export, and there were 1,078 bundles of Cuban hides included in the cargo of the S. S. Prinz Joachim yesterday.

CITY PACKER HIDES.—It is now confirmed that the sale noted yesterday of 3 cars of May branded steers by one local packer was at 15½c. for butt brands and 15¼c. for Colorados, and it is reported that large buyers are willing to take more at the same prices, but that other packers want more. The report from the West that May native steers, including late Aprils, sold here at 16½c. is not confirmed here, and the packer who last sold these hides here claims to have secured 17c. Several cars of smaller packer cows offered 14½c.

COUNTRY HIDES.—Trading is more active and, as previously noted, buyers are more actively in the market, and are now operating quite freely. One buyer alone has made purchases of over 20 car loads of cows from dealers at different points in the East, including Ohio, Pennsylvania, New York State and New England. Most of these hides sold were late receipt stock running well for short hair, and on none of the sales was the price paid higher than on the basis of 13½c., selected, for 25-lb. and up stock. These sales included the 2 cars of buffs noted sold by Pennsylvania dealers recently at 13½c., selected, and some more Pennsylvania buffs at 13¾c., selected, and also a number of lots of 25-lb. and up hides in New York State and New England, which figured out 13½c on a selected basis for lots containing 35@45 per cent. extremes, and it is understood that some of these lots sold at 13c. flat.

CALFSKINS.—The market rules unchanged and quiet. New York cities are well sold up and in small offering, and quotations are nominally the same at \$1.70@1.72½, \$2.15@2.17½ and \$2.50@2.52½. Outside cities rule around \$1.55, \$2 and \$2.30, and countries \$1.05@1.15, less.

European.

First cables on the opening of the Paris auction sale recently note some declines in hide prices. One cable states that heavy steers and medium steers declined 3 per cent., all-weight cows declined 2 per cent., and all-weight bulls declined 1 per cent. Another cable giving prices in francs says that heavy steers sold at 74 francs, medium steers 72½ francs, heavy cows 69½ francs, light cows at 64 francs and heavy bulls at 58 francs. Offerings of calfskins are meagre, and advices from Russia are that some parties there will not make any offerings at present on account of the lack of stocks. Most European shippers ask prices on calfskins fully as high as three weeks ago, but the quantities offered, instead of being in lots of 25,000 or more, are now in 5,000 to 10,000 parcels. Some small sales are being made all the time here of summer dry Russians at around 61c. for headless slaughter Courlands, 57@58c. for Viatkas, 56c. for Perms and 40@41c. for light-weight Siberian Palloys.

Boston.

Demand somewhat better, with sales of buffs at from 13½@13¾c., as to hair, etc., and extremes all the way from 14½@15c., as to hair, No. 2's, etc. Southern are steady at 12@12½c. for all weights, as to sections, etc., and extremes range from 12¾@13½c., as to lots.

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Our Specialty: Horns and Shin Bones**

M. K. PARKER & CO., 607-608-609 Postal Telegraph Bldg., Chicago, U.S.A.

Chicago Section

The spot-light was on Baltimore this week, thank goodness!

Won't the Fourth seem like a funeral, after those two conventions?

Great team that, T. R. and the Peerless, when it comes to bossing things—or trying to!

The cow is still breaking all records for the moon hurdles. That ten-cent steer is uncomfortably close.

Swift & Company's sales of fresh beef in Chicago for the week ending June 22, 1912, averaged 11.26 cents per pound.

Town was awful quiet this week. No wonder, with Jim Agar and Oscar Mayer in Baltimore chaperoning our Mayor.

The real reason for the Kaw River's swellings may be Kansas City's boast of being next to Chicago in the packing industry.

They are to build the Butchers' Packing Company, to cost \$100,000, in neighboring Indianapolis. Concrete, and we hope persecution-proof.

Imitation is usually cheaper than the real goods. Exception is Baltimore, where a small steak cost \$1 as against 75 cents in Chicago last week.

The dailies are re-casting their war headlines, such as the cherished "Beef Trust" and others. Advertising space should be cheaper on account of it.

Now you see it, and now you don't. Now they clamor for a new packinghouse and now they want to oust 'em. Such is consistency, even in Arkansaw.

Amid the roar of the political artillery such dry matters as the Missouri packers' ouster case are accorded second place. They may be seen, but not heard.

DAVID I. DAVIS & CO.
PACKING HOUSE EXPERTS
Manhattan Building, CHICAGO, ILL.
*Designers of Packing Plants
Cold Storage and Warehouses*

Packers and Provision Dealers Everywhere!
Cut your Telegraph Expenses in Two!

Use and make your correspondents use
CROSS'S CODE

The only real up-to-date Provision Code built by a provision man.

A. E. CROSS - - - Publisher
140 W. Van Buren St., Chicago, Ill.

One man was killed and six others injured when a scaffold at the new power house of the Anglo-American Provision Company, at West 40th and Packers avenue, collapsed.

The parting shot at the National Packing Company at the hands of the newsies is contained in the words "juicy plums." Being city folk they of course do not know that the juiciest plums are always full of worms.

The sub-committee of the building committee of the Chicago city council, after a visit to the packing house district on June 19, showed the majority in favor of taking the packing companies' properties within the proposed extension of the fire limits. This might lower meat prices, yes?

President Ames, of the Corn Belt Meat Producers' Association of Iowa, quoted on June 12 at Chicago, stated that the shortage of cattle in his state was fully fifty per cent. compared with 1911, the western Dakotas showing a shortage of 60 per cent., while eastern South Dakota is practically out of fat cattle. The question naturally arises, why is high beef?

PROVISION TRADE IN MEDITERRANEAN.

Certain customs exist in the food and provision trade in Malta, a knowledge of which would be of value to an American firm entering business there, writes Consul James Oliver Laing, from Valetta, Malta.

Most of the business is done on commission, and generally c. i. f. Malta. The local merchants prefer such a quotation. As there is almost no direct communication between New York and Malta, goods ordered by letter from Malta (about 11 to 14 days) might be sent via any one of half a dozen ports and the cost might vary considerably. Thus, goods are sometimes transshipped in Liverpool, sometimes in Antwerp, Hamburg, Marseilles or Naples.

The Maltese merchant has some difficulty in figuring the total cost to him. Agents

G. M. BRILL. F. A. LINDBERG. H. C. GARDNER.
BRILL & GARDNER
ENGINEERS
Mechanical, Electrical Architectural
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CHICAGO, U. S. A.
Buyer and Seller
OF EVERY GRADE
Tallow, Grease, Soap Fats and Oils
Special Cotton Soap Oils
Glycerine Essential Oils Tankage

there do not like to give the cost of freight and handling, even when the route is known, without communicating with the port of departure in the United States, as it sometimes happens that rates from the United States to Malta differ from rates by the same route from Malta to the United States. It is advisable, for these reasons, to quote prices c. i. f. Malta. The freight rate from England on the classes of goods under discussion varies from 20s. to 25s. (\$4.85 to \$5.48) a ton.

Bacon imported into Malta is usually "cured middle cut." Each piece usually weighs 22 to 26 pounds. Hams are smoked and weigh 10 to 12 or from 12 to 14 pounds each. Lard arrives usually in tubs, although I have seen cans also. The tubs weigh 28 pounds each. Cheeses are pale or colored and weigh 64 to 70 pounds each. All these goods are quoted per hundredweight (112 pounds).

THE SHEA BUTTER OF AFRICA.

The commodity, next to tin, regarded as of the greatest importance in northern Nigeria, is shea, in the form of the shea nut or shea butter, writes Consul W. J. Yerby, from Freetown, Sierra Leone. The shea tree, which is not found in the palm belt or near the coast, abounds over practically the whole of Nigeria between the latitudes of Lokoja and Kano. Shea has been exported for some years from districts adjoining the navigable waterways.

The total exports of nuts increased from about 2,000 tons in 1906 to 9,000 tons in 1910, but owing to two bad seasons along the river and possibly to the large amount of labor taken for railway work the quantity exported decreased to about 4,500 tons in 1910. From 100 to 150 tons of shea butter appear to have been exported in 1909 and 1910. The Baro-Kano Railway opens up an entirely new field for this product. The basin of the Benue has hardly been touched for shea, and it is estimated that possible exports from Muri Provinces alone would be limited only by the capacity of the river steamers available.

Shea butter is used by the natives in northern Nigeria and other parts of West Africa as an illuminating oil, for cooking, and as a medicine in the form of an unguent for rheumatism and other ailments of the body. For this latter use the natives prize it very highly. In appearance it is between that of beef tallow and mutton suet. This product is shipped by the exporters of native products located at Lagos, southern Nigeria.

OSCAR F. MAYER & BRO.

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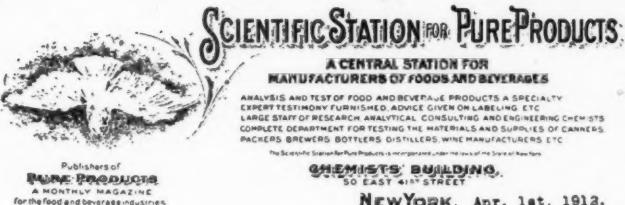
MORRIS & COMPANY

NEW YORK

35th St. and 11th Ave.

CHICAGO

U. S. Yards



CHEMISTS' BUILDING,
50 EAST 14th STREET

NEW YORK. Apr. 1st, 1912.

Messrs. Morris & Co.,
New York, N.Y.

Gentlemen:

Date of analysis: Mar. 30, 1912.
Report #16493.

At the request of the NEW ENGLAND SELLING CO. we have analyzed your ANHYDROUS AMMONIA, with the following results:

Non-condensable gases - - 0.1 cc. per gram
Evaporation residue (water) 0.0063% by weight
Oils - - - - - Absent
Pyridine bases and coal tar products - - - Absent

The results of the analysis show the ammonia to be very pure, dry, free from oils, pyridine bases and coal tar products, and particularly free from non-basic gases. The amount of these non-basic gases, 0.1 cc. per gram, is well below the limits set by good authorities for the best commercial anhydrous ammonia.

Our judgment is that your ammonia is well suited to give excellent results in refrigeration practice.

Very respectfully,

SCIENTIFIC STATION FOR PURE PRODUCTS,

Dr. Quinilex Manager.

WHY SELL YOUR TANKAGE and BONE UNGROUND?

GET FULL VALUE FOR THESE PRODUCTS

A WILLIAMS GRINDER

WILL TURN YOUR MATERIAL OUT AT ITS
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Also Grinds Shells, Cracklings, Etc., for Poultry Food

Manufactured and Licensed under 87 separate and distinct Patents

WRITE FOR BULLETIN NO. 9

THE WILLIAMS PATENT CRUSHER & PULVERIZER CO.

WORKS: 2701 No. Broadway, ST. LOUIS, MO. GENERAL SALES OFFICE: Old Colony Bldg., CHICAGO

SANFRANCISCO OFFICE: 347 Monadnock Bldg.

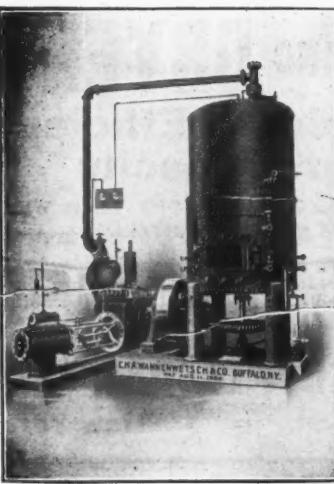
WON ITS REPUTATION ON MERIT
THE ORIGINAL AND WELL KNOWN

WANNENWETSCH SYSTEM

SANITARY RENDERING AND DRYING APPARATUS
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C. H. A. WANNENWETSCH & CO.

INVENTORS AND SOLE OWNERS



DESIGNING AND CONSULTING
ENGINEERS

BUFFALO, N. Y., U. S. A.
WRITE FOR PARTICULARS

EVERY OUNCE ENERGIZES

June 29, 1912.

CHICAGO LIVE STOCK

RECEIPTS.

	Cattle. Calves.	Hogs.	Sheep.
Monday, June 17.....	22,543	2,972	45,375
Tuesday, June 18.....	4,568	4,893	13,121
Wednesday, June 19.....	19,345	4,031	21,337
Thursday, June 20.....	4,859	2,191	13,331
Friday, June 21.....	1,460	341	11,837
Saturday, June 22.....	90	60	12,857
Total last week.....	52,865	14,448	117,858
Previous week.....	34,193	13,539	152,956
Cor. week, 1911.....	56,344	12,746	118,738
Cor. week, 1910.....	58,859	12,255	115,545

	SHIPMENTS.		
Monday, June 17.....	4,146	8	4,878
Tuesday, June 18.....	1,401	41	2,230
Wednesday, June 19.....	4,910	53	3,166
Thursday, June 20.....	3,980	48	1,340
Friday, June 21.....	2,071	19	1,995
Saturday, June 22.....	106	...	2,139
Total last week.....	16,614	169	15,748
Previous week.....	12,249	100	19,065
Cor. week, 1911.....	22,686	143	22,639
Cor. week, 1910.....	21,384	245	13,506

CHICAGO TOTAL RECEIPTS LIVE STOCK.

	Cattle.	Hogs.	Sheep.
Year to June 22, 1912.....	1,237,274	3,926,884	2,311,772
Same period, 1911.....	1,306,840	3,572,444	2,068,361

Combined receipts of hogs at eleven points:

	433,000
Week ending June 22, 1912.....	586,000
Previous week.....	547,000
Year ago.....	447,000
Two years ago.....	13,157,000

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:

	Cattle.	Hogs.	Sheep.
Week to June 22, 1912.....	127,800	315,500	158,700
Week ago.....	92,100	489,500	169,700
Year ago.....	153,000	411,900	206,600
Two years ago.....	170,600	341,700	132,800

CHICAGO PACKERS' HOG SLAUGHTER.

	23,500
Armour & Co.	23,500
Swift & Co.	20,800
S. & S. Co.	13,300
Morris & Co.	7,000
Anglo-American	5,300
Boyd-Lundham	4,500
Hammond	6,200
Western P. Co.	5,500
Roberts & Oake	2,800
Miller & Hale	2,500
Independent P. Co.	5,000
Brennan P. Co.	4,100
Others	6,400
Totals	107,800
Previous week.....	13,600
1911.....	108,000
1910.....	104,400
Total year to date.....	3,096,400
Same period last year.....	2,850,400

WEEKLY AVERAGE PRICE OF LIVE STOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
This week.....	\$8.00	\$7.48	\$4.55	\$6.75
Previous week.....	8.10	7.50	4.25	6.85
Cor. week, 1911.....	6.05	6.36	3.65	5.60
Cor. week, 1910.....	7.35	9.46	4.60	6.20
Cor. week, 1909.....	6.50	7.09	4.65	7.00

CATTLE.

Good to choice steers.....	\$8.50@9.50
Fair to good steers.....	6.50@8.50
Common to fair calves.....	5.15@6.25
Inferior killers.....	3.75@5.00
Distillery steers.....	7.50@9.55
Fair to fancy yearlings.....	5.25@8.75
Good to choice cows.....	5.40@7.00
Canner bulls.....	2.25@3.25
Common to good calves.....	4.50@6.00
Good to choice vealers.....	7.25@8.50
Heavy calves.....	5.00@6.30

THE NATIONAL PROVISIONER.

	Feeding calves.....	4.50@6.25
Stockers.....	4.00@5.50	
Common to choice feeders.....	5.00@6.50	
Medium to good beef cows.....	3.50@4.75	
Common to good cutters.....	3.00@3.75	
Inferior to good canners.....	4.50@8.40	
Fair to choice helpers.....	4.50@8.40	
Butcher bulls.....	4.50@5.75	
Bologna bulls.....	3.25@4.75	

HOGS.

Good to prime heavy.....	\$7.60@7.70
Good to choice butchers.....	7.55@7.70
Fair to good heavy packing.....	7.40@7.50
Light mixed, 175 lbs. and up.....	7.30@7.40
Choice, light, 170 to 200 lbs.....	7.40@7.65
Pigs, 100 lbs. and under.....	5.50@6.75
Pigs, 100 to 140 lbs.....	6.75@7.15
Bucks, according to weight.....	3.00@4.00
*Stags, 250 lbs. and over.....	7.50@8.25

*All stags subject to 80 lbs. dockage.

SHEEP.

Shorn yearlings.....	\$6.00@6.50
Range yearlings.....	5.00@5.50
Native wool ewes.....	5.25@6.60
Native wethers.....	6.00@7.00
Spring lambs.....	7.50@9.00
Breeding ewes.....	4.00@5.25
Clipped lambs.....	7.00@8.25
Clipped wethers.....	4.25@5.00
Clipped ewes.....	4.00@4.50

CHICAGO PROVISION MARKET

Range of Prices.

SATURDAY, JUNE 22, 1912.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
July	\$18.35	\$18.67½	\$18.52½	\$18.67½
September	18.95	19.00	18.62½	19.00
LARD—(Per 100 lbs.)—				
July	10.85	10.90	10.82½	10.90
September	11.10	11.12½	11.02½	11.10
October	11.15	11.20	11.12½	11.17

MONDAY, JUNE 24, 1912.

	No market.			
TUESDAY, JUNE 25, 1912.				

	PORK—(Per bbl.)—			
July	18.52½			
September	18.90			
October	18.75			
RIBS—(Boxed, 25c. more than loose)—	—			
July	10.42½			
September	10.60			

	MONDAY, JUNE 24, 1912.			
TUESDAY, JUNE 25, 1912.				

	PORK—(Per bbl.)—			
July	18.50			
September	18.82½			
October	18.90			
LARD—(Per 100 lbs.)—	—			
July	10.77½			
September	11.00			
October	11.15			
RIBS—(Boxed, 25c. more than loose)—	—			
July	10.37½			
September	10.57½			
October	10.60			

	TUESDAY, JUNE 25, 1912.			
WEDNESDAY, JUNE 26, 1912.				

	PORK—(Per bbl.)—			
July	18.67½			
September	18.97½			
October	19.05			
RIBS—(Boxed, 25c. more than loose)—	—			
July	10.42½			
September	10.60			
October	10.65			

	WEDNESDAY, JUNE 26, 1912.			
THURSDAY, JUNE 27, 1912.				

	PORK—(Per bbl.)—
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CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Good native steers	13 @13½
Native steers, medium	12½@13
Heifers, good	11 @11½
Cows	9½@10½
Hind Quarters, choice	15½
Front Quarters, choice	10

Beef Cuts.

Cow Chucks	6½@8
Steer Chucks	9½@10
Boneless Chucks	9 @9
Medium Plates	7½
Steer Plates	8 @8
Cow Rounds	9 @11
Steer Rounds	13½
Cow Loins	11 @16
Steer Loins, Heavy	23
Beef Tenderloins, No. 1	230
Beef Tenderloins, No. 2	28½
Strip Loins	10
Sirloin Butts	14
Shoulder Clods	10½
Rolls	12
Rump Butts	12½
Trimmings	7
Shank	5
Cow Ribs, Common, Light	8½
Cow Ribs, Heavy	14
Steer Ribs, Light	16
Steer Ribs, Heavy	19
Loin Ends, steer, native	16
Loin Ends, cow	14
Hanging Tenderloins	8
Flank Steak	13
Hind Shanks	4½

Beef Offal.

Brains, each	@6
Hearts	6 @6½
Tongues	13 @14
Sweetbreads	20 @22
Ox Tail, per lb.	5 @5½
Fresh Tripe, plain	4 @4
Fresh Tripe, H. C.	5 @5½
Brains	6 @6
Kidneys, each	8

Veal.

Heavy Carcass Veal	10 @11
Light Carcass	11½
Good Carcass	13
Good Saddles	15
Medium Racks	11
Good Backs	12

Veal Offal.

Brains, each	@4
Sweetbreads	35 @50
Plucks	30 @40
Heads, each	15 @20

Lambs.

Good Caul	@14
Round Dressed Lambs	16½
Saddles, Caul	16
R. D. Lamb Racks	12
Caul Lamb Racks	11
R. D. Lamb Saddles	18
Lamb Fries, per pair	10
Lamb Tongues, each	4
Lamb Kidneys, each	2

Mutton.

Medium Sheep	9
Good Sheep	10
Medium Saddles	11½
Good Saddles	12
Medium Racks	8½
Mutton Legs	8
Mutton Loins	13
Mutton Stew	12
Sheep Tongues, each	7
Sheep Heads, each	2½
Sheep Heads, each	7

Fresh Pork, Etc.

Dressed Hogs	10% @11½
Pork Loins	12½
Leaf Lard	10½
Tenderloins	20
Spare Ribs	6½
Butts	10 @10½
Hocks	7
Trimming	7
Extra Lean Trimmings	8
Tails	6
Snouts	4
Pigs' Feet	3½
Pigs' Heads	5
Blade Bones	7
Blade Meat	8½
Cheek Meat	9½
Hog Livers, per lb.	2½
Neck Bones	2½
Skinned Shoulders	10½
Pork Hearts	6
Pork Kidneys, per lb.	11
Pork Tongues	10
Slip Bones	5
Tall Bones	6 @6½
Brains	4
Backfat	10
Hams	14½
Calas	10½
Bellies	14
Shoulders	10½

SAUSAGE.

Columbia Cloth Bologna	@9
Bologna, large, long, round, in casings	@9

THE NATIONAL PROVISIONER.

SAUSAGE CASINGS.

F. O. B. CHICAGO.

Rounds, per set	Q17
Export Rounds	Q23
Middles, per set	Q82
Beef bungs, per piece	Q18
Tongue	Q7½
Minced Sausage	Q30
Luncheon Sausage, cloth paraffine	—
New England Sausage	Q70
Compressed Luncheon Sausage	Q10
Special Compressed Ham	Q6
Berliner Sausage	Q10
Boneless Butts in casings	Q7
Oxford Butts in casings	Q5
Polish Sausage	Q90
Garlic Sausage	Q70
Country Smoked Sausage	Q60
Pork Sausage, bulk or link	Q3½
Pork Sausage, short link	Q50
Boneless Pig's Feet	Q25
Hams, Bologna	Q23.00 @24.00

Summer Sausage.

Best Summer, H. C., Medium Dry	\$5.00
German Salami, Medium Dry	4.50
Italian Salami	4.50
Holsteiner	4.00
Mettwurst, New	5.00
Farmer	4.50
Monarque Cervelat, H. C.	4.50

Sausage in Oil.

Smoked Sausage, 1-50	\$5.00
Smoked Sausage, 2-20	4.50
Bologna, 1-50	4.50
Bologna, 2-20	4.00
Frankfurt, 1-50	5.00
Frankfurt, 2-20	4.50

VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels	\$9.50
Pickled Plain Tripe, in 200-lb. barrels	6.50
Pickle H. C. Tripe, in 200-lb. barrels	7.75
Pickle Ox Lips, in 200-lb. barrels	12.50
Pickled Pigs' Snouts, in 200-lb. barrels	15.50
Lamb Tongues, Short Cut, barrels	34.50

CORNED, BOILED AND ROAST BEEF.

1 lb., 2 doz. to case	\$1.90
2 lbs., 1 or 2 doz. to case	3.40
6 lbs., 1 doz. to case	12.50
14 lbs., ½ doz. to case	29.00

EXTRACT OF BEEF.

2-oz. jars, 1 doz. in box	\$3.25
4-oz. jars, 1 doz. in box	6.25
8-oz. jars, ½ doz. in box	11.50
16-oz. jars, ½ doz. in box	22.50
2, 5 and 10-lb. tins	\$1.50 per lb.

BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. barrels	62
Plate Beef	61
Prime Mess Beef	60
Extra Mess Beef	59
Beef Hams (220 lbs. to bbl.)	58
Rump Butts	57
Mess Pork, new	21.00
Clear Fat Backs	22.50
Family Back Pork	16.25
Bean Pork	16.25

LARD.

Pure leaf, kettle rendered, per lb., tcs	@13
Pure lard	12
Lard, substitutes, tcs	9½
Lard, compound	9½
Cooking oil, per gal., in barrels	58
Barrels, ½ c. over tierces; half barrels, ½ c. over tierces; tubs and pails, 10 to 80 lbs., ½ to 1 c. over tierces	nom

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chicago	15½ @19½
Cooks' and bakers' shortening, tubs	13 @14
Barrel, 100 lbs.	14
Boxed, Loose are ¼ c. less.)	12½
Clear Bellies, 14@16 avg.	12½
Clear Bellies, 18@20 avg.	12½
Rib Bellies, 18@20 avg.	12½
Fat Backs, 12@14 avg.	10½
Regular Plates	10½
Short Clears	9½
Butts	9½
Bacon meats, ½ c. to 1 c. more	9½

DRY SALT MEATS.

(Boxed, Loose are ¼ c. less.)	12½
Clear Bellies, 14@16 avg.	12½
Clear Bellies, 18@20 avg.	12½
Rib Bellies, wide, 8@12 avg.	12½
Wide, 10@12 avg., and strip, 5@6 avg.	10½
Wide, 6@8 avg., and strip, 3@4 avg.	10½
Rib Bacon, wide, 8@12, strip, 4@6 avg.	10½
New York Shoulders, 8@12 lbs., avg.	10½
Breakfast Bacon, fancy	10½
Wide, 10@12 avg., and strip, 5@6 avg.	10½
Wide, 6@8 avg., and strip, 3@4 avg.	10½
Rib Bacon, wide, 8@12, strip, 4@6 avg.	10½
Calas, 4@6 lbs., avg.	10½
Calas, 6@12 lbs., avg.	10½
New York Shoulders, 8@12 lbs., avg.	10½
Breakfast Bacon, fancy	10½
Wide, 10@12 avg., and strip, 5@6 avg.	10½
Wide, 6@8 avg., and strip, 3@4 avg.	10½
Rib Bacon, wide, 8@12, strip, 4@6 avg.	10½
Dried Beef Sets	10½
Dried Beef Inside	10½
Dried Beef Knuckles	10½
Dried Beef Outside	10½
Regular Bacon	10½
Smoked Bacon	10½
Bacon meat	10½
Cooked Loin Rolls	10½
Cooked Rolled Shoulder	10½

WHOLESALE SMOKED MEATS.

Hams, 12 lbs., avg.	15½
Hams, 16 lbs., avg.	15½
Skinned Hams	15½
Calas, 4@6 lbs., avg.	15½
Calas, 6@12 lbs., avg.	15½
New York Shoulders, 8@12 lbs., avg.	15½
Breakfast Bacon, fancy	15½
Wide, 10@12 avg., and strip, 5@6 avg.	15½
Wide, 6@8 avg., and strip, 3@4 avg.	15½
Rib Bacon, wide, 8@12	

June 29, 1912.

LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner from
National Live Stock Commission Co.)

Union Stock Yards, Chicago, June 27.

Monday's actual cattle receipts were 18,396 head, and while not a heavy supply, yet it was sufficient, considering the heavy run the preceding week. Choice to prime beeves met with an exceptional demand, and the trade on those grades ruled strong to 10c. higher, a new top of \$9.60 being paid for six or seven loads of prime steers weighing 1,450@1,500 lbs. The good to choice cattle sold fully steady, but the plain, in-between and commoner grades, especially the "grassy kinds," were hard to dispose of, and showed 10c., and in some cases 15c., decline. The bulk of the prime 1,250@1,500-lb. steers sold from \$9.20@9.50; good to prime yearlings from \$8.50@9.10; fair to medium kinds \$7.50@8.25. Choice 1,250@1,450-lb. steers sold from \$8.60@9.10; good to choice 1,150@1,300-lb. steers from \$8@8.50; medium to good 1,050@1,200-lb. grades from \$7.50@8, and short-fed, light-weight killers from \$6.50@7.50. Tuesday's ordinary run of 3,200 cattle met with a slow demand, but prices were not notably different from Monday. Very few steers were on sale, but included therein was one drove choice enough to sell at \$9.40. Wednesday's receipts were estimated early at 21,000 cattle, and the trade opened very sluggish with everything indicating quite a decline, but later, when it became apparent that the actual receipts would foot up around 19,500 head a little more activity was displayed, but even at that the bulk of the cattle under choice grades sold 10@15c. lower than Monday.

Even though receipts of cattle have been liberal again this week, the percentage of butcher stuff in the supply has been comparatively moderate, and as a consequence the market on cows and heifers shows 10@15c., and in some cases 25c., advance over the low prices prevailing at last week's close, most of the improvement being on the better grades of "she" stuff selling, say, from 6c. up. The bull trade is about steady, and displays no particular activity. The calf market shows about 25c. improvement over a week ago.

In hogs it was the same old see-saw market, the sharp advance of last week being more than half wiped out. With a run of 30,000 today (Wednesday) trade is ruling 5@10c. lower, bulk selling from \$7.40@7.50. Packing sows are coming more freely, and loads containing very many of these have to go at a discount. This difference will no doubt become greater as the season advances. Titty sows are going in small bunches around 7c. a pound if fairly fat; pigs going largely at \$5.50@6.75. We will probably not see much further decline on this break; in fact, expect to see some recovery during the next few days. No particular change in the situation. Hardly think there will be any marked scarcity of hogs for some time to come.

Today, with receipts of sheep and lambs estimated at 25,000, our market is fully a quarter lower on both sheep and lambs. If receipts keep pretty heavy we still look for a further decline, and would not be a bit surprised to see good spring lambs selling around 8c. with good sheep around 4c. We quote: Fat wethers, \$5@5.35; good to prime light ewes, \$4@4.25; heavy ewes, \$3.85@4; choice clipped lambs, \$6.50@7; poor to medium grades, \$5.50@6.50; culs, \$4.25@4.75; extra fancy spring lambs, \$8.40@8.65; good to choice springers, \$7.50@8.25; poor to medium springers, \$6.50@7.25; culs, \$5@6; stock ewes, \$3@4.

ST. LOUIS

(Special Letter to The National Provisioner.)
National Stock Yards, Ill., June 26.

Cattle receipts so far this week total 17,400 head, showing a loss of about 2,000 as compared with the same time last week. The particular feature of this week's trade has been the strong demand for choice to prime cattle. Yesterday, some 1,488-lb. prime steers brought \$9.50, the market's record price, outside of "Christmas" beeves. Demand today for steers of \$9 value and upward was strong, but very few available. Common and medium steers below \$8.50 are 15c. to 25c. lower than a week ago. Market on "she" stuff has followed practically the same course taken by the steer trade, common grade cows being the hardest to move at the decline. Choice kinds are selling steady with the close of last week. A bunch of mixed yearlings, mostly heifers, brought \$8.80 yesterday. Bulk of fair to good heifers this week sold at \$7.35@8.35. Choice vealers are now selling at \$8@8.25. Quarantine cattle receipts for the three days total 192 car loads. Everything but light weight common grassers are holding steady with the close of last week. The 59 loads received today sold on a strong and active market at \$5.90@7.85.

Hog receipts today were 8,400 head, making a total for the week to date of 23,500. Top price today was \$7.70, and bulk of sales were made at \$7.45@7.65. Compared with a week ago the market now rules 20c. higher, but is 10c. under the close of last week. Mixed and butchers sold today at \$7.35@7.65; good heavies, \$7.60@7.70; lights, \$7.35@7.55. Pigs are quoted at \$5.25@7. Eastern order buyers and local butchers were strong competitors for the good medium and heavy hogs all week, and took the bulk of hogs weighing 225 lbs. and up.

Supply of sheep and lambs today was less than half that of yesterday when the 16,200 head received made the record for a single day's receipts. Mutton sheep today sold at \$4@4.35, at a decline of 10c. from yesterday's prices. Spring lambs topped Monday at \$9. Today good to choice lambs sold at \$8@8.15, prime kinds quotable at \$8.25@8.40. Stockers brought \$1.50@3.75. Bucks sold at \$3.

KANSAS CITY

(Special Letter to The National Provisioner.)
Kansas City Stock Yards, June 25.

Eight thousand cattle estimated for today had to be raised later to nine thousand. Added to the 13,000 head received yesterday it makes the biggest two-day total in several months. Prices are sharply lower on middle and low grades of cattle. Steers in the native division of value above \$7, and those in the quarantine division worth \$6 and upwards have not suffered a great deal, but steers under those figures are off 30 to 50 cents from last week. Top cattle are not any lower, and a message sent to a big shipper of the best quarantine cattle now coming said his kind were strong today. Some little Oklahoma grass steers sold in the quarantine division today at \$5.10 that brought \$5.60 last week. Declines of similar severity occurred in the native division, and dealers say it is not so much a break as it is a readjustment of values; that the cattle were too high last week. The quarantine run is on in full force, 283 cars here yesterday from below the line, and 82 cars today, with a big run in sight for the balance of the week. Top sales in the native division ranged from \$9@9.25 today, including some mixed yearlings at the latter price, though good heavy steers are eligible

to anything up to \$9.40. Most of the native cows sell at \$5@6.75, and the heifers at \$5.75 @8, best bulls \$6, top veals \$8.

Hogs are 10c. lower today; top, \$7.70; bulk, \$7.45@7.65; light weights only slightly below the others; pigs, \$6@6.75. The run is 14,000 head today, largest supply in two weeks, and a factor in the weakness of the market. Combined receipts at the five leading Western markets continue to fall off from the figures of a year ago, though the total for this year to date is 535,000 head more than same period last year. Since March receipts have been smaller than last year.

Sheep and lambs are weak to 25 lower today, middle and low grades of native spring lambs being hit the hardest. The run is 8,600 head, following the same number yesterday. Top spring lambs sold today at \$8.65, yearlings worth up to \$6, Arizona and New Mexico wethers up to \$4.85, native wethers \$4.60, ewes \$4@4.25. There is a demand for breeding ewes and anything of good quality and ages finds ready sale at \$3.25@3.50.

Sales to local killers last week were as follows:

	Cattle.	Hogs.	Sheep.
Armour	3,901	10,312	6,666
Fowler	1,974	...	1,470
S. & S.	3,338	9,151	3,279
Swift	4,475	8,768	7,558
Cudahy	4,170	5,653	5,619
Morris & Co.	3,319	6,007	6,175
Butchers	333	344	48
Total	21,510	40,235	30,815

OMAHA

(Special Letter to The National Provisioner.)
Union Stock Yards, So. Omaha, June 25.

There seems to be no stopping the upward trend to prices for the good to choice corn-fed steers. They are scarcer than they were a week ago and higher. On the other hand, the increasing receipts of Southwestern grass and meal-fed cattle have greatly reduced the demand for the short-fed and grassy natives and there has been more or less decline in values for these grades. In other words, the cattle that are now selling at \$8.50@9.25 are higher than ever, while the cattle selling from \$6.50@8.25 are working lower. It is the same way with cows and heifers. Choice corn-feds sold as high as \$7.75, but the bulk of the cow stuff, selling around \$4.50@5.75, shows a 40@50c. decline within the past week. Veal calves are steady at \$4.75@7.75, and bulls, stags, etc., unevenly lower at \$4@6.50. It looks very much as if the scramble for the good, well fatted cattle would be pretty lively before the Western rangers come to the relief of the market.

Hogs scored a good advance last week, with a not very heavy supply, but a decided increase in receipts this week has been responsible for more or less decline, and hogs are not more than 10@15c. above the level of a week ago. There is apparently no let-up in the demand from any quarter, and if there is any sign of a decrease in supplies it is not apparent at this market. Quality and weights both continue to show steady improvement and a better although a somewhat lighter class of hogs is being put away in the cellars of the packers or pushed into consumption. There were some 17,000 hogs here today and the market was about a dime off. Last loads brought \$7.55 as against \$7.35 on last Tuesday and the bulk of the trading was at \$7.30@7.45 as against \$7.20@7.30 one week ago.

The sheep market has been indifferently supplied of late and there has been little quotable change in prices one way or the other. Quality varies greatly and for this reason the range of prices is very wide. Spring lambs are selling at \$7@8.75; shorn corn-fed lambs, \$6.50@8; yearlings, \$5@5.60; wethers, \$4.50@5, and ewes, \$2.50@4.50.

THE WEEK'S CLOSING MARKETS

FRIDAY'S GENERAL MARKETS.

Lard in New York.

New York, June 28.—Market steady. Western steam, \$11.10; Middle West, \$10.60@10.70; city steam, 10½c.; refined, Continent, \$11.20; South American, \$12; Brazil, kegs, \$13; compound, 8¾@9c.

Marseilles Oils.

Marseilles, June 28.—Sesame oil, fabrique, 70 fr.; edible, 93 fr.; copra oil, fabrique, 86 fr.; edible, 104 fr.; peanut oil, fabrique, 63½ fr.; edible, 92 fr.

Liverpool Produce Market.

Liverpool, June 28.—(By Cable.)—Beef, extra India mess, 122s. 9d. Pork, prime mess, 92s. 9d.; shoulders, 47s.; hams, 44s. 6d. @47s. Bacon, Cumberland cut, 58s.; long clear, 56s.; bellies, 57s. Tallow, prime city, 32s. 6d.; choice, 34s. 6d. Turpentine, 35s. Rosin, common, 16s. 6d. Lard, spot prime, 53s. 3d. American refined in pails, 54s. 3d.; 2 28-lb. blocks, 53s. Lard (Hamburg), 52½ marks. Cheese, Canadian finest white, new, 63s. 6d. Tallow, Australian (London), 30s. @35s.

FRIDAY'S CLOSINGS IN NEW YORK.

Provisions.

The market was again very quiet, with prices showing very little change. Hogs were steady.

Tallow.

The market has been very quiet all the week, with prices showing little or no change.

Oleo Stearine.

The market is very quiet both for spot and forward delivery. Buyers continue to hold off.

Cottonseed Oil

The market was steady with a moderate trade. Holders of nearby oil continue to transfer accounts to later deliveries.

Market closed steady. Today's tenders were finally estimated at about 4,500 bbls. Sales, 20,000 bbls. Spot oil, \$6.70@6.80. Crude, nominal. Closing quotations on futures: July, \$6.71@6.72; August, \$6.84@6.85; September, \$6.96@6.98; October, \$6.86@6.88; November, \$6.35@6.37; December, \$6.32@6.35; January, \$6.34@6.35. Good off oil, \$6.25 @6.70; off oil, \$6@6.32; red off oil, \$5.80@6.05; winter oil, \$6.75@8; summer white, \$6.75@7.75.

FRIDAY'S LIVESTOCK MARKETS.

Chicago, June 28.—Hog market 5c. higher; bulk of prices, \$7.40@7.55; mixed and butchers', \$7.10@7.57½; heavy, \$7.10@7.57½. Yorkers, \$7.40@7.50; pigs, \$.55@6.90. Cattle market strong. Beeves, \$5.75@9.60; cows and heifers, \$2.70@8.50. Texas steers, \$5.90@7.60; stockers and feeders, \$4@6.60; Westerns, \$6.30@7.80. Sheep market steady. Native, \$3.20@5.10. Western, \$3.35@5.15; yearlings, \$4.60@6.70; lambs, \$4@7.15.

St. Louis, June 28.—Hogs 5c. higher, at \$7.40@7.70.

Kansas City, June 28.—Hogs strong, at \$6.60@7.60.

Sioux City, June 28.—Hogs higher, at \$7.10 @7.57.

Cudahy, Wis., June 28.—Hogs 5c. higher, at \$7.10@7.57½.

South Omaha, June 28.—Hogs 5c. higher, at \$7.15@7.50.

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RECEIPTS AT CENTERS

SATURDAY, JUNE 22, 1912.

	Cattle.	Hogs.	Sheep.
Chicago	200	12,557	800
Kansas City	200	3,089	500
Omaha	300	8,690	
St. Louis	500	3,500	
St. Joseph	100	5,000	
Sioux City	300	7,000	
St. Paul	300	1,800	100
Oklahoma City	200		
Fort Worth	100		
Peoria		1,500	
Milwaukee		826	
Denver	800		900
Toledo			
Louisville			
Indianapolis	450	6,000	5,727
Pittsburgh	100	1,500	
Cincinnati	207	1,390	3,221
Cleveland	60	2,000	600
Buffalo	200	3,000	1,000
New York	460	1,965	6,228

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending June 22, 1912:

CATTLE.

Chicago	36,368
Kansas City	21,510
Omaha	7,443
East St. Louis	18,950
St. Joseph	4,645
Cudahy	595
Sioux City	2,943
New York and Jersey City	0,723
Fort Worth	13,014
Philadelphia	4,784
Pittsburgh	3,450
Denver	305

MONDAY, JUNE 24, 1912.

Chicago	1,800	41,243	20,000
Kansas City	14,000	6,556	8,000
Omaha	3,300	8,900	400
St. Louis	7,443	8,887	4,888
St. Joseph	1,400	6,000	3,000
Sioux City	2,700	5,500	100
St. Paul	2,600	3,700	200
Oklahoma City	1,000	300	
Fort Worth	5,000	400	800
Peoria		2,200	
Milwaukee		3,104	
Denver	3,600	300	300
Toledo		700	
Louisville			7,981
Indianapolis	650	2,000	
Pittsburgh	2,800	9,000	800
Cincinnati	1,490	2,862	3,072
Cleveland	600	3,500	1,000
Buffalo	3,500	16,000	6,400
New York	3,855	7,907	16,978

HOGS.

Chicago	100,392
Kansas City	40,235
Omaha	50,019
East St. Louis	34,100
St. Joseph	34,118
Cudahy	15,630
Sioux City	26,858
Ottumwa	5,588
Cedar Rapids	12,153
New York and Jersey City	30,032
Fort Worth	13,014
Philadelphia	4,551
Pittsburgh	17,149
Denver	1,783

TUESDAY, JUNE 25, 1912.

Chicago	3,500	19,348	18,000
Kansas City	9,400	12,000	8,800
Omaha	2,400	18,500	4,600
St. Louis	5,416	9,546	16,231
St. Joseph	2,000	11,000	500
Sioux City	1,500	10,500	200
St. Paul	2,200	4,500	800
Oklahoma City	800	200	
Fort Worth	3,000	500	500
Peoria		1,600	
Milwaukee		830	
Denver	200	1,200	
Toledo		800	
Louisville			2,910
Indianapolis	1,450	7,500	
Pittsburgh		2,000	1,500
Cincinnati		288	4,286
Cleveland	40	2,500	1,000
Buffalo	50	2,000	600
New York	942	1,905	8,992

SHEEP.

Chicago	83,384
Kansas City	30,815
Omaha	7,722
East St. Louis	22,017
St. Joseph	6,720
Cudahy	239
Sioux City	36
New York and Jersey City	50,866
Fort Worth	3,080
Philadelphia	13,469
Pittsburgh	13,000
Denver	209

WEDNESDAY, JUNE 26, 1912.

Chicago	19,500	32,034	28,000
Kansas City	6,000	8,839	6,000
Omaha	2,500	14,665	2,500
St. Louis	4,508	8,417	7,139
St. Joseph	1,800	8,000	3,400
Sioux City	600	11,000	200
St. Paul	1,700	4,300	1,000
Oklahoma City	600	100	
Fort Worth	2,800	1,000	200
Peoria		1,800	
Milwaukee		1,057	
Denver	300	500	
Toledo		1,500	
Louisville			7,099
Indianapolis	1,500	7,500	
Pittsburgh		4,000	
Cincinnati	1,148	4,291	4,862
Cleveland	100	2,000	1,000
Buffalo	150	2,000	2,400
New York	2,226	5,564	6,894

THURSDAY, JUNE 27, 1912.

Chicago	3,500	24,000	12,000
Kansas City	3,500	7,000	4,500
Omaha	1,400	14,500	2,600
St. Louis	3,500	7,300	5,000
St. Joseph	1,300	9,500	3,000
Sioux City	700	8,000	400
St. Paul	600	2,600	200
Fort Worth	2,000	300	200
Peoria		2,400	
Milwaukee		4,520	
Louisville			9,641
Cincinnati	840	2,241	4,436
Buffalo		3,200	800
New York	1,491	1,526	3,502

FRIDAY, JUNE 28, 1912.

Chicago	2,000	14,000	10,000
Kansas City	1,000	4,000	4,000
Omaha	500	13,000	
St. Louis	1,900	7,000	800
St. Joseph	300	4,000	600
Sioux City	600	11,600	200
St. Paul	2,000	3,000	800
Fort Worth	1,000	4,400	500

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Retail Section

CONNECTICUT BUTCHERS' MEETING.

The annual convention of the Connecticut State Master Butchers' Association was held last week at New Haven, with a large attendance and an interesting session. Resolutions were adopted concerning the cost of living, sale of meats to consumers by wholesalers, State meat inspection, and the purchase of State meat supplies within the State.

The following officers were elected for the ensuing year: President, Thos. P. M. Preston, Hartford; first vice-president, Jos. Ansell, Meriden; second vice-president, Wm. R. Bailey, New Haven; secretary, C. B. Case, Hartford; treasurer, Chas. F. Wissert, New Haven; sergeant-at-arms, Fred. Hall, Danbury; trustees, William J. Tolhurst, Hartford; Chas. E. Hart, New Haven, and William R. Bailey, New Haven.

The convention in 1913 will be held at Bridgeport. That will mark the twenty-fifth anniversary of the organization of the Connecticut State Master Butchers' Association, which is truly a veteran organization.

BUTCHER'S NOVEL DELIVERY PLAN.

A retail meat dealer in Ogden, Utah, has devised a novel plan to reduce delivery expense and make prices more attractive to his customers. Its working out will be watched with interest by butchers everywhere, particularly those whose delivery expense is as high as it is in many cities. This dealer, C. H. Larned, of No. 2420 Washington street, Ogden, Utah, will base his charge to customers on two points: whether they call, carry their packages home, or have them delivered, and in the latter case the distance will make a difference.

The prices will be based on customers calling at the shop and carrying home their own supplies. There will be no free deliveries. Mr. Larned will keep delivery wagons in service, but for each delivery made he will charge one cent a block. A customer living five blocks from the market will pay five cents delivery charges and a customer living ten blocks away will pay 10 cents.

Mr. Larned's new shop is a model of sanitation and modern cleanliness. It is fitted throughout with the latest appliances now in use in handling meats. Only inspected meats will be sold.

WASTING VALUABLE TIME.

One day we happened into a business office and found the head of the firm, an important firm, too, busily engaged in splitting envelopes that had enclosed the morning mail, dropping the back or sealed side into the waste basket, and carefully pigeon-holing the address side, to be used for figuring, says the New England Tradesman. We have witnessed such a thing before many times, but while we are advocates of thrift and economy, realizing that it is through economy more than anything else that money must be made in business nowadays, many men are prevented from rising to the heights by

a tendency toward useless putting, and too much detail.

It is very interesting to read in the old-fashioned books about the young man who rose from a bootblack stand to a seat in the United States Senate, the poor boy who attracted the attention of a millionaire because he stooped on the street to pick up a pin. These examples are such as are cited by certain publications, more or less successful, as an inspiration to young men and to all men; nevertheless, there is such a thing as wasting time, treading around in one spot, employing antiquated methods. Probably every student of business economy of all kinds recognizes the principle of penny wise and pound foolish. The same principle enters into the expenditure of time. A person ought to cultivate such an appreciation of proportions, or such a knowledge of relative values as to be able to use his time to best advantage, to obtain the greatest amount of value from the expenditure of his time.

If the head of a firm or department is worth anything to the firm or corporation, he is worth his income simply to spend a part of his time thinking for the benefit of the business, and instead of trying to personally supervise every little detail he should surround himself with assistants, co-operators who are more capable of performing details than he is himself.

Some business men are no broader than the back of a knife blade. The traveling salesman who pays five cents for an orange on the train, who is so methodical that he must get out memorandum book and pencil and charge the five cents up to his expense account before eating the orange, is too small a man to represent a broad-gauged house. On the same principle many men do not succeed, at least they do not prosper, increase their business, ascend to the heights, because of their narrow ways and their tendency to tread around in one spot, to follow the rut.

LOCAL AND PERSONAL.

J. S. Cornish has sold his meat market at Heosho, Mo., to J. Stark.

Corwin & Baker have purchased the market of B. Rouse at Corning, N. Y.

Wm. Cain has opened his meat market at Henderson, Ia.

A. R. Billingsley has purchased the Good Luck Meat Market at Gilvam Springs, Ark.

Wm. Nissen has purchased the meat business of Tauck & Kelling at La Verne, Ia.

The market of E. Hunt at Barre, Mass., has been destroyed by fire.

A. Adair has opened a meat market at Highlands, N. J.

Miss E. Parker has engaged in the meat business at Delphi, Ind.

Z. Boyer has remodeled his meat market at Allentown, Pa.

Wm. Daly is erecting a market building at Stratford, Ont.

Abraham Stine, of Lincoln, Neb., doing business as the Lincoln Grocery & Meat Co., has filed a voluntary petition in bankruptcy. His assets are given at \$9,175.61 and his liabilities at \$7,911.

J. Lipsky, a butcher of Rochester, N. Y., has filed a petition in bankruptcy with liabilities of \$7,411.89 and assets of \$100.

J. Murray will open a meat market at New Philadelphia, O.

Jos. Smaha, Jr., has succeeded to the meat business of Smaha Bros. at Ravenna, Neb.

J. C. McIntosh has purchased the Firebaugh Meat Market at Marion, Kan.

J. F. Ayres has disposed of his meat business at Dodge City, Kan., to D. N. Reeves.

Richard Reed has leased the butcher shop of the late C. Downing at Clay Center, Kan.

G. E. Hagerman has purchased the butcher shop of J. R. Millsap & Co. at St. John, Kan.

C. Voland, Jr., has purchased the Westphalia Meat Market at Westphalia, Kan., from Ketter & Stevens.

Will Webb and others have purchased the Gridley Meat Market at Gridley, Kan., from Dan Allen. Mr. Webb will be manager.

F. G. Clark has moved his butcher shop from Helena, Okla., to Aline, Okla.

Frank King has opened a meat market on South Chestnut street, Hayes, Kan.

G. J. Klug has purchased the butcher shop of the C. L. Harper Grocery & Meat Company at Hays City, Kan.

Johnson Brothers have decided to retire from the meat business at Altoona, Kan.

Titus & Potes have disposed of their meat business at Kalkaska, Mich., to the D. Norman MacDonald Company.

Kirschner & Milbach have succeeded to the meat business of Kirschner Bros. at Pentwater, Mich.

Peterson & Florence have leased the meat market of L. D. Shadle & Sons at Bow, Wash.

The E. H. Stanton Company has sold its meat market at Harrison, Ida., to the Harrison Meat Company.

Earl R. Barr has purchased the George Snyder meat business at Portland, Ore.

Lamb & Yarger have purchased the meat business of Sewell & McDowell at Battle Creek, Mich.

I. E. Breese has purchased the Hads meat market at McKillips, Neb.

Morris Thompson is closing out his butcher shop at Wayne, Neb.

The Roach meat market has opened for business at Alliance, Neb.

P. C. Courtright, of Clarinda, has opened a butcher shop at Corning, Ia.

The Wenatchee Meat Company has added a stock of groceries at Wenatchee, Wash.

F. L. Peterson has purchased the meat business of J. L. Cheever at Valparaiso, Neb.

Wm. Davidson has purchased the meat market of C. H. Rhinesmith at Carlisle, Pa.

The meat market of M. Jacobson, at Philadelphia, Pa., has been damaged by fire.

A. E. Edlund, a meat dealer of 2703 East 25th street is about to erect a business block on 25th street near 26th avenue, Minneapolis, Minn.

Doney & Christiansen have added a stock of groceries to their meat business at Blair, Neb.

A new meat market is being erected at Roundup, Mont., for N. R. McDonald.

A new building is being built for the Pioneer Meat Market at Havre, Mont.

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(Signed) WM. J. GUEST.

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June 29, 1912.

New York Section

Gus Levy, the liver and tripe monarch of the Bronx, has bought a retail shop in Peekskill and will locate there.

President Ferdinand Sulzberger, of the S. & S. Company, returned this week from a visit to Chicago.

Swift & Company's sales of fresh beef in New York City for the week ending June 22, 1912, averaged 12.58 cents per pound.

Next Sunday, July 7, is the date for the annual family outing of the West Side Master Butchers. They will go to Rockland Lake.

Lewis Cohen, a retired Brooklyn butcher, died Sunday at his home, No. 452 Fifteenth street. He was born in London, England, sixty years ago, had lived in Brooklyn for thirty years.

Vice-President G. F. Sulzberger, of the S. & S. Company, who has been on an extended foreign inspection trip, is now in London on his way home. Mr. Sulzberger has been looking into the beef situation in various foreign countries.

Manager Charles McDonald, of the beef department at Swift's East Side Market, returned from a European trip just in time to fall into the kosher disturbance stew. He maintains his customary perfect composure through it all, however.

Employees of the S. & S. small stock department will have their annual outing at Witzel's, College Point, next Saturday. The New York Veal & Mutton Company employees will celebrate at Donnelly's place at College Point the same day.

The Richard Webber Mutual Benefit Society is perfecting arrangements for its eighteenth annual picnic and games, which will be held at the Manhattan Casino, 155th street and Eighth avenue, on Wednesday afternoon and evening, July 24.

Hard luck seems to pursue Leo Levy, a butcher of Floral Park, L. I. His shop has been closed for the past five weeks, on account of having scarlet fever in his home, and on Saturday evening his new hired man drove away with his horse and wagon, valued at \$350. The man was an Italian, about 25 years old, said he was from New York City, and gave his Christian name as Emilio.

The Department of Health of the City of New York reports the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending June 22, 1912, as follows: Meat.—Manhattan, 4,520 lbs.; Brooklyn, 10,374 lbs.; total, 14,894 lbs. Fish.—Manhattan, 4,044 lbs.; Bronx, 140 lbs.; total, 4,184 lbs. Poultry and game.—Manhattan, 4,392 lbs.

A swindler is representing himself as Richard Webber, Jr., of the firm of Richard Webber, and on Friday of last week induced a salesman of the Anderson Tool Company, of No. 242 West 14th street, to lend him ten dollars. The swindler ordered a number of computing scales and then pretended that he had no bills in his pocket less than fifties. Mr. Webber thinks it would be wise for all dealers in butchers' supplies to take warning.

Manager Jem Kooser, of Armour's Gansevoort market branch, has said so much about his prowess as a golfer that he has stirred up Manager Bill Harrington, of Swift's Gansevoort market house to the point of challenging Kooser to a match with the Swift golf champion, who is General Manager Edwards. Bill has fixed it up to have Edwards lead Kooser a merry chase over the

hills of the Dunwoodie course, where he is sure the Armour man will meet his Waterloo. In fact, he has wagered a dinner on it.

Bernard Dickman, of No. 137 Belmont avenue, Brownsville, a wholesale kosher butcher dealer, who has incurred the enmity of many persons in that section of Brooklyn by selling meat to retailers who have refused to close their shops, narrowly escaped death Tuesday night when he walked into a street meeting of housewives and kosher retailers who had agreed to shut down until the high cost of meat is lowered. Dickman was attacked by men and women. He was knocked down, kicked and beaten and his head was cut open with a brick. It is probable he would have been injured fatally except for the arrival of two detectives, who were forced to use their revolvers to frighten back the angry women and their butcher allies.

Kosher strike excitement subsided somewhat this week, after the stirring times in Bronx and Harlem kosher settlements earlier in the week. The price situation continued as acute as ever, and little hope for an easing off of prices is expected before the advent of grass cattle in August in sufficient numbers to affect the market stringency. The mere fact that a local slaughterer had to pay as high as \$9.60 for good cattle on the hoof this week is sufficient indication of the situation as it confronts the killer. Native steers cost from \$8.20 to \$9.60 in New York this week, as compared to \$6.15 to \$6.70 a year ago. Good carcass beef brought 14 cents, and beef cuts accordingly. Many small shop butchers have followed The National Provisioner's advice and closed for the summer. There's more money in it than in trying to keep open and sell beef at prevailing price levels.

MARKET PLAN IS APPROVED.

The New York City Sinking Fund Commission on Wednesday of this week adopted Dock Commissioner Tomkins' plan to do away with West Washington and Gansevoort markets to make room for new 800 and 900-foot steamship docks. The hearing at which this decision was reached was a stormy one, and the matter will be fought out again before the Board of Estimate by those who oppose the abolition of the present market sites.

Much more is involved, it is said, than the mere matter of condemning land and building new docks. The land which will have to be condemned is occupied in part by the markets, and a "joker" was passed by the legislature of 1911 which makes it necessary for the city to replace the Gansevoort and Washington markets if they are taken for dock purposes. And the bill provided that the new site must be in the 9th Ward, where the markets are at present.

The greater part of the discussion before the commission centered upon the market which the city would have to build to replace the old ones, should they be condemned for docks, and a strong opposition to action that would involve such tremendous expense soon developed.

P. P. Cappell, who represented the West Side Taxpayers' Association, produced a map and tried to show the commission how much more practical it would be to build the docks between 23d and 24th streets, where less land would have to be condemned and no markets would have to be replaced by the city at a cost of over \$10,000,000.

"It is only Commissioner Tomkins' pet plan for a marginal railroad that blinds him to seeing that this is the best place for the docks," exclaimed Mr. Cappell. He also asserted that the new plan would perpetuate the tracks in "Death Avenue"; that the idea of building a new market was extremely foolish, since the old ones, instead of

yielding revenue, were an expense to the city and were being closed.

Other speakers who opposed the market were summarily cut short by the Mayor. He replied to the plea of Mrs. Julian Heath, president of the Housewives' League, for retail markets instead of an expensive wholesale one by saying that the West Washington Market plan would not interfere with the retail market outlook in any way. Commissioner Tomkins said that the market would be self-supporting from the start and that, instead of the plan costing \$20,000,000, as asserted by Mr. Cappell, it would cost only \$8,000,000.

Horace V. Bruce, expert investigator for the State Food Investigating Commission, begged that no action be taken until the report of that commission be made public, two weeks hence. After the hearing Mr. Bruce said that the commission's report would show that it was not in favor of wholesale markets.

After the dock commissioner's plan had been approved by the Sinking Fund Commission the Mayor said: "If it should appear that there is good cause to change the plan, the Board of Estimate can refuse to grant the money to carry it into effect. This is merely advancing the matter."

SWIFT EMPLOYEES' OUTING.

The third annual outing of the employees of Swift & Company in the New York district was held last Saturday at Witzel's Point View Grove, College Point, L. I., under the auspices of the Employees' Benefit Association. The attendance, which was confined strictly to Swift employees and their families, reached the total of 1,400, and there was not a single hitch in carrying out the plans for handling this big crowd. Everybody had a splendid time, and got home safely, and Mr. Witzel stated that it was the finest assemblage that ever gathered at his park.

The steamer Minerva left the foot of 19th street, North river, at about 10 a. m., and after stopping at 32nd street, East river, to pick up East Siders and Brooklynites, proceeded on up the Sound. A bountiful-buffet lunch was served on the way, and the park was reached about noon. The programme of field and track sports was run off at once, with G. M. Troutman as starter and J. A. Brady, E. F. Howes and A. K. Lytle as judges. The events, prizes and results were as follows:

100 Yard Dash (employees only).—First prize, diamond stick pin, L. Charlton, railroad department; second prize, traveling clock and case, J. Langdon, Brooklyn market.

50 Yard Dash (boys under 12).—First prize, Spaulding fielder's glove, W. Neelan; second prize, pearl-handled pen knife, H. Ripke.

Three-Legged Race.—First prizes, solid brass cigar and ash stands, Messrs. Steiber and Bandler, Jersey City; second prizes, silver match safes, Messrs. Kane and Sheehan, Jersey City.

220 Yard Dash.—First prize, diamond and pearl scarf pin; second prize, leather case clock. First and second disqualified for fouling; third, E. Sutton, Murray Hill.

Fat Man's Race (200 lbs. or over).—First prize, sterling silver headed cane, John Curry, Jersey City; second prize, pair gold cuff links, Hugh McDonald, East Side.

Ladies' Potato Race (employees only).—First prize, green silk parasol, Miss Kilgour, Jersey City; second prize, red leather hand bag, Miss Ruff, Jersey City.

50 Yard Dash (girls under 12).—First prize, Brownie Kodak No. 3, Edith Miller; second prize, girls' white kid bag and belt, Edna Spies.

Ladies' Egg Race.—First prize, leather shopping bag, Miss Rippey; second prize, ladies' gold novelty belt, Mrs. Schlereth.

The baseball game for the championship and the silver cup followed the sports. It was between teams representing the Jersey City plant and the central office and branch houses. The office and branch house boys won the game and the trophy, and there

HEARN

West Fourteenth St., New York.

**NO MEATS
GROCERIES
LIQUORS BUT EVERYTHING
IN DRY GOODS.**

was great joy thereat among the entire staff, from General Manager Edwards down to the humblest branch house beef lugger. The score was 15 to 5, and Manager Al. Hollenback, of the 13th street market, immediately started off to buy the finest plate glass case and mahogany stand he could find to hold the cup. George Neff was manager of the winning team, and credit is given him for his excellent management in achieving results.

After the excitement of the ball game everybody was ready for dinner, and the spread was said to have been the finest ever enjoyed at an event of this sort. After dinner Kielgast's band gave a concert and dancing followed, and then the party made the return boat trip by moonlight, appropriately ending a delightful day.

The committees for the event included the following:

Executive.—W. H. Noyes, chairman; P. D. Manchee, W. R. Whiteman, G. J. Edwards, A. F. Hunt, E. F. Howes, J. A. Brady, W. A. Johns, A. K. Lytle.

Entertainment and Athletic.—E. Fetterly, chairman; W. G. Byrne, J. R. Cruse, C. R. Davis, F. L. Gaudreaux, J. Greer, D. L. Gross, A. F. Hallenbeck, J. A. Hamilton, J. Harper, W. B. Miller, R. B. Neff, J. O'Neil, G. M. Troutman, G. Wamsley.

Location and Date.—F. J. Benkart, chairman, E. C. Howes.

Transportation.—T. P. Kidd, chairman; F. J. Benkart, J. A. Hamilton.

Refreshment.—J. C. Born, chairman; G. Wamsley, L. P. Smith.

Publicity.—D. S. Smith, chairman; T. C. Sullivan.

Reception.—T. C. Sullivan, chairman; R. W. Alexander, J. L. Beach, E. M. Bell, W. Bell, J. R. Cruse, R. D. Evans, C. S. Ferguson, F. J. Foss, W. E. Frost, D. L. Gross, A. F. Hallenbeck, W. T. Harrington, E. C. Howes, W. T. Hurd, D. Lyon, C. McDonald, F. McGraw, G. Morley, F. Morris, W. M. Murdoch, R. B. Neff, H. S. Peare, E. A. Reap, J. C. Schmidt, D. S. Smith, H. M. Stevens, R. J. Stuart, G. M. Troutman, R. Wasserman, J. P. Wilson.

Ticket Selling.—J. A. Aston, R. G. Aston, H. Cassidy, E. W. Davis, T. J. Graham, R. G. Hall, U. S. Lamb, C. W. Lawrence, C. Malloy, J. O'Sullivan, J. A. Rose, P. Senior.

Dancing and Floor Committee.—C. S. Ferguson, chairman; W. E. Frost, F. Morris, J. Rose, W. T. Harrington, D. S. Smith.

YORK REFRIGERATING SALES.

(Continued from page 23.)

Paul M. Warburg, Hartsdale, N. Y., one 4-ton refrigerating plant.

Breyer Ice Cream Company, Philadelphia, Pa., one 52-ton flooded freezing system and miscellaneous material.

Crystal Hygiene Ice Company, New York City, one 75-ton flooded freezing system and miscellaneous material.

The Kent Company, Ltd., Montreal, Canada, one 125-ton horizontal refrigerating compression side to be installed for the Halifax Cold Storage Company, Port Hawkesbury, N. C.

Eugene J. Loeble, Philadelphia, Pa., one 8-ton refrigerating plant.

Dermott Grocery & Commission Company,

Dermott, Ark., one 8-ton refrigerating plant, motor driven.

James Ice Manufacturing Company, Holmes, Pa., one 50-ton refrigerating compression side and 30-ton ice-making plant, flooded.

Ricks Hotel, Rocky Mount, N. C., one 2-ton refrigerating plant and miscellaneous material.

Bland Hotel, Raleigh, N. C., one 2-ton refrigerating plant and miscellaneous material.

Magnolia Petroleum Company, Corsicana, Tex., two 50-ton absorption refrigerating machines.

Briar Hill Dairy Company, Toronto, Canada, one 6-ton refrigerating plant.

Central Hospital for the Insane, Nashville, Tenn., one 8-ton refrigerating plant and miscellaneous material.

Standard Oil Company of New York, New York City, two 150-ton absorption refrigerating machines for Pratt Works, Long Island, N. Y.

Geo. D. Brown, Detroit, Mich., one 20-ton refrigerating compression side and 2-ton freezing and refrigerating system.

Mohican Company, Pittsburgh, Pa., one 8-ton refrigerating plant.

Mohican Company, New Haven, Conn., one 8-ton refrigerating plant.

Mohican Company, Buffalo, N. Y., one 8-ton refrigerating plant.

Greenville Ice & Coal Company, Rosedale, Miss., one complete 20-ton ice-making plant with 50-ton compression side.

The Kent Company, Ltd., Montreal, Canada, one 8-ton refrigerating plant to be installed for White & Company, Toronto, Canada.

Menzel & Co., New York, N. Y., one 11-ton refrigerating machine.

Arkansas Cold Storage Company, Little Rock, Ark., one 25-ton freezing system, flooded.

Brenham Compress Oil & Manufacturing Company, Brenham, Tex., one complete 20-ton ice-making plant, flooded system.

Consolidation Coal Company, Fairmount, W. Va., one 15-ton ice-making plant, with 35-ton vertical single-acting compression side.

Richmond Cotton Company, Richmond, Tex., one 20-ton refrigerating compression side and 8-ton ice plant.

New York Times Annex, New York City, one 4-ton refrigerating plant.

Bronx Bread Company, New York, N. Y., one 11-ton refrigerating plant.

Elkin Ice & Light Company, Elkin, N. C., one 35-ton refrigerating compression side and 10-ton ice-making plant.

Whitecomb House, Rochester, N. Y., one 11-ton refrigerating plant.

Clarendon Hotel, Boston, Mass., one 20-ton horizontal refrigerating compression side and refrigerating plant.

P. Margarella & Sons, Roxbury, Mass., one 4-ton refrigerating plant.

C. F. Hathaway & Sons, Roxbury, Mass., one 4-ton refrigerating plant.

Westinghouse Electric & Manufacturing Company, East Pittsburgh, Pa., one 25-ton absorption refrigerating machine, drinking water cooling plant and 1-ton freezing system.

S. Cushman's Sons, New York, N. Y., one 11-ton refrigerating plant.

The Kent Company, Ltd., Montreal, Canada, one 20-ton refrigerating plant to be installed for J. H. Sansregret, Joliette, Canada.

Alois Schwab, New Haven, Conn., one 4-ton refrigerating plant.

E. T. Oliver, Raleigh, N. C., one complete 25-ton ice-making plant, flooded.

Bay City Brewing Company, San Diego, Calif., one 40-ton refrigerating compression side and refrigerating plant.

Gem City Abattoir Company, Dayton, Ohio, one 17-ton refrigerating plant, motor driven.

Colver Land Company, Colver, Pa., one 2-ton refrigerating plant.

Carrier Air Conditioning Company, New York, N. Y., one 15-ton refrigerating compression side for Dittman-Steidinger Company, New York, N. Y.

Crossett Lumber Company, Crossett, Ark., one 35-ton refrigerating compression side and 18-ton ice-making plant.

Stephen F. Whitman & Sons, Philadelphia, Pa., one 17-ton refrigerating plant.

Tait Brothers, Springfield, Mass., one 35-ton refrigerating machine.

Allentown Hospital Association, Allentown, Pa., one 6-ton refrigerating plant and miscellaneous material.

Soldiers' House, Chelsea, Mass., one 4-ton refrigerating plant.

L. Moore Ice Company, Dothan, Ala., one 28-ton refrigerating system, flooded.

The Kent Company, Ltd., Montreal, Canada, one 4-ton refrigerating plant to be installed for Grange Hotel, Winnipeg, Manitoba, Canada.

S. W. Easly, Williamsburg, Ky., one complete 5-ton ice-making plant for Williamsburg Bottling Works, Williamsburg, Ky.

W. D. White & Company, Wilkes-Barre, Pa., one 4-ton refrigerating plant.

Boston City Hospital, Boston, Mass., two 11-ton refrigerating plants.

Gormey Brothers, Allentown, Pa., one 4-ton refrigerating plant.

Pikesville Dairy Company, Baltimore, Md., one 17-ton refrigerating plant.

Wind Rock Coal & Coke Company, Wind Rock, Tenn., one 1-ton refrigerating plant.

City Ice Company, Baltimore, Md., one 4-ton refrigerating plant.

New Metropolitan Hotel, Asbury Park, N. J., one 4-ton refrigerating plant.

Home Ice & Fuel Company, Burlington, N. C., one 4-ton refrigerating plant.

Starr-Mayfield Company, Tyler, Tex., one 6-ton refrigerating plant.

Harkrider-Keith Cooke Company, Ft. Worth, Tex., one complete 25-ton cold storage plant.

Swift-Canadian Company, Ltd., Vancouver, B. C., one 35-ton horizontal double-acting compression side.

Alice Ice, Light & Power Company, Alice, Tex., one 10-ton freezing tank, coils, headers, frame-work and covers.

Simon J. Hugo & Son, New Haven, Conn., one 35-ton horizontal double-acting compression side.

Henke Artesian Ice Company, Houston, Tex., ammonia condensers, headers, connections and 550 ice cans.

(To be continued.)

June 29, 1912.

NEW YORK MARKET PRICES

LIVE CATTLE.

Good to choice native steers.....	\$5.20@8.60
Poor to fair native steers.....	6.75@8.15
Oxen and stags.....	5.00@8.00
Bulls and dry cows.....	3.00@7.50
Good to choice native steers one year ago.....	6.15@6.70

LIVE CALVES.

Live veal calves, common to fair, per 100 lbs.....	6.50@ 9.00
Live calves, mixed.....	6.00@ 8.00
Live veal calves, culs, per 100 lbs.....	@ 5.50
Live calves, Western.....	-@-

LIVE SHEEP AND LAMBS.

Live lambs, common to fair, per 100 lbs.....	7.00@ 9.20
Live lambs, yearlings.....	4.50@ 6.50
Live sheep, ewes, per 100 lbs.....	3.00@ 4.60
Live sheep, culs, per 100 lbs.....	2.00@ 2.50

LIVE HOGS.

Hogs, heavy.....	@ 8.35
Hogs, medium.....	@ 8.40
Hogs, 140 lbs.....	@ 8.45
Pigs.....	8.00@ 8.05
Rough.....	7.35@ 7.40

DRESSED BEEF.

CITY DRESSED.

Choice native heavy.....	14 @14½
Choice native light.....	13½@14
Native, common to fair.....	12 @13

WESTERN DRESSED BEEF.

Choice native heavy.....	13½@14
Choice native light.....	13 @13½
Native, common to fair.....	12½@13
Choice Western, heavy.....	12½@13
Choice Western, light.....	11½@12
Common to fair Texas.....	11 @11½
Good to choice heifers.....	11½@12
Common to fair heifers.....	10½@11
Choice cows.....	10½@11
Common to fair cows.....	10 @10½
Common to fair oxen and stags.....	@10½
Fleshy Bologna bulls.....	9½@10

BEEF CUTS.

Western.....	City.
No. 1 ribs.....	@18 18½@19½
No. 2 ribs.....	@17 17½@19
No. 3 ribs.....	@16 17 @18
No. 1 loins.....	@18 19 @20
No. 2 loins.....	@17 18 @19
No. 3 loins.....	@15 15 @16
No. 1 hinds and ribs.....	16 @16½ 17 @17½
No. 2 hinds and ribs.....	-@- 16 @17
No. 3 hinds and ribs.....	-@- 14 @15
No. 1 rounds.....	@14 14 @14½
No. 2 rounds.....	@13 13 @13½
No. 3 rounds.....	@12 12 @13
No. 1 chuck.....	11½@12 11½@12
No. 2 chuck.....	10½@12 11 @11½
No. 3 chuck.....	@9½ 10½@11

DRESSED CALVES.

Veals, city dressed, prime, per lb.....	@15½
Veals, good to choice, per lb.....	@14½
Western calves, choice.....	@13
Western calves, fair to good.....	@12½
Western calves, common.....	@11

DRESSED HOGS.

Hogs, heavy.....	@10½
Hogs, 150 lbs.....	@10½
Hogs, 100 lbs.....	10%@10½
Hogs, 140 lbs.....	10½@10%
Pigs.....	@10%

DRESSED SHEEP AND LAMBS.

Spring lambs, choice, per lb.....	@17
Lambs, good.....	@16
Sheep, choice.....	@11½
Sheep, medium to good.....	@10½
Sheep, culs.....	@ 8

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. avg.....	@15
Smoked hams, 12 to 14 lbs. avg.....	@14½
Smoked hams, 14 to 16 lbs. avg.....	@14½
Smoked picnics, light.....	@11½
Smoked picnics, heavy.....	@10%
Smoked shoulders.....	@10%
Smoked bacon, boneless.....	@16

THE NATIONAL PROVISIONER.

GREEN CALFSKINS.

No. 1 skins.....	@ .26
No. 2 skins.....	@ .24
No. 3 skins.....	@ .14
Branded skins.....	@ .18
Ticky skins.....	@ .18
No. 1 B. M. skins.....	@ .23
No. 2 B. M. skins.....	@ .21
No. 1, 12½-14.....	@ .20
No. 2, 12½-14.....	@ .24
No. 1 B. M., 12½-14.....	@ .24
No. 2 B. M., 12½-14.....	@ .22
No. 1 kips, 14-18.....	@ .20
No. 2 kips, 14-18.....	@ .20
No. 1 B. M. kips.....	@ .26
No. 2 B. M. kips.....	@ .24
No. 1, heavy kips, 18 and over.....	@ .30
No. 2, heavy kips, 18 and over.....	@ .35
Branded kips.....	@ .22
Heavy branded kips.....	@ .25
Ticky kips.....	@ .22
Heavy tacky kips.....	@ .25

DRESSED POULTRY.

FROZEN.

Turkeys—	
Young hens, No. 1.....	@ 21
Young toms, No. 1, box packed.....	@ 23
Old hens and toms.....	19 @ 20

FRESH KILLED.

Fowl—Dry packed—	
Western boxes, 45 to 55 lbs. to doz., dry-picked, fancy.....	@ 15
Western boxes, 40 lbs. and under to doz., dry-picked.....	13½@14
Fowl—Iced—	
Northern and Cen. Western, 4@4½ lbs. avg.....	@ 14
Southern and So. Western, avg. best.....	13½@14
Other Poultry—	
Old Cocks, per lb.....	10 @ 10½
Squabs, prime, white, 10 lbs. to doz. per doz.....	@ 3.50

LIVE POULTRY.

Fowls, via freight.....	@ 14½
Old roosters and stags, per lb.....	@ 10
Turkeys, hens and toms, mixed.....	@ 13
Ducks, per lb.....	@ 13
Geese, per lb., Western.....	@ 10
Guineas, per pair.....	@ 60
Pigeons, per pair.....	@ 30

BUTTER.

Creamery, Extras.....	.27 @ 27½
Creamery, Firsts.....	.25% @ 26½
Process, Extras.....	@ 25
Process, Firsts.....	23½@24½

EGGS.

Fresh gathered, extras.....	22 @ 23
Fresh gathered, extra firsts.....	20 @ 21
Fresh gathered, firsts.....	10 @ 19½
Fresh gathered, seconds.....	18 @ 18½
Fresh gathered, dirties, No. 1.....	17 @ 17½
Fresh gathered, dirties, No. 2.....	16 @ 16½
Fresh gathered, checks, good to fine.....	16 @ 16½
Fresh gathered, checks, poor to fair.....	10 @ 15½

FERTILIZER MARKETS.

BASIS, NEW YORK DELIVERY.

Bone meal, steamed, per ton.....	20.00 @ 20.50
Bone meal, raw, per ton.....	26.50 @ 27.50
Hoof meal, per unit, Chicago.....	2.50 @ 2.55
Dried blood, West, high grade, fine, f. o. b. Chicago.....	@ 2.50
Nitrate of soda—spot.....	@ 2.47½
Bone black, discard, sugar house del., New York.....	20.00 @ 21.00
Dried tankage, N. Y., 13@15 per cent. ammonia.....	2.65 and 10c.
Tankage, 11 and 15 p. c. f. o. b. Chicago.....	2.30 and 10c.
Garbage tankage, f. o. b. New York.....	@ 9.00
Fish scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate, delivered, New York (nominal).....	2.55 and 10c.
Foreign fish guano, testing 13@14% ammonia and about 10% B. Phos. Lime, c. i. f. Charleston and Newport News.....	3.00 and 10c.
Wet, acidulated, 7 p. c. ammonia per ton, f. o. b. factory (35c. per unit available phos. acid).....	2.25 and 35c.
Sulphate ammonia gas, for shipment, per 100 lbs. guar, 25%.....	3.22 @ 3.30
Sulphate ammonia gas, per 100 lbs. spot, guar, 25%.....	3.22 @ 3.30
So. Carolina phosphate rock, ground, per 2,000 lbs., f. o. b. Charleston.....	6.50 @ 7.70
So. Carolina phosphate rock, undried, f. o. b. Ashley River, per 2,240 lbs......	3.50 @ 3.75
The same, dried.....	3.75 @ 4.00

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GENERAL LIBRARY
JUN 29 1912

THE NATIONAL PROVISIONER

NEW YORK AND CHICAGO

PUBLISHED EVERY SATURDAY

JUNE 29, 1912

TABER ROTARY PUMPS

ARE SPECIALLY DESIGNED FOR PUMPING COTTON SEED OIL
 AND - **THEY DO IT.**
 4000, IN DAILY USE, PROVE IT!
 TABER PUMP COMPANY, BUFFALO, N.Y.

Established 1857

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Pork and Beef Packers and Lard Refiners

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NEW YORK

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Curers of the Celebrated
 "REGAL" Ham, Breakfast Bacon
 and Shoulder
 Manufacturers of the
 Famous Brand "PURITY" Lard
 GOODS FOR EXPORT AND HOME
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EXCELLENCE

SUPERIORITY

PURITY

SUPREME

HAMS — BACON — LARD

Now is the time to order that lot of summer sausage and canned meats
 BE PREPARED FOR THE OUTING SEASON

MORRIS & COMPANY

WESTERN PACKING and PROVISION COMPANY

UNION STOCK YARDS, CHICAGO

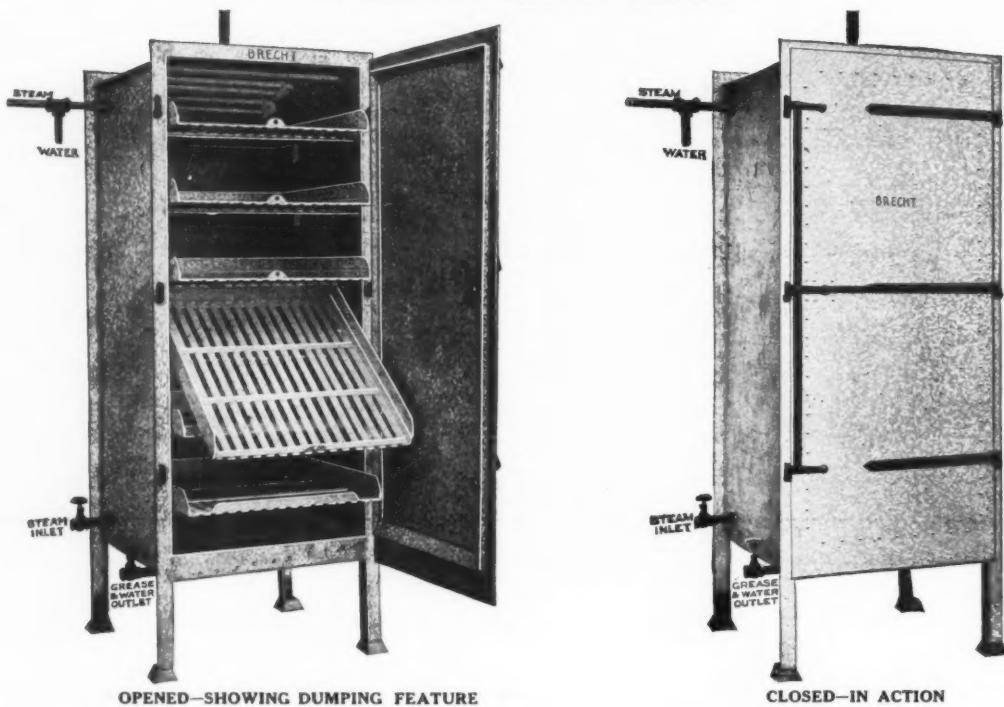
COMMISSION SLAUGHTERERS AND PACKERS

KILLERS FOR EASTERN PACKERS

Dressed Beef, Hogs, Sheep, Veal and all Products
 Complete Government Inspection

Members American Meat Packers' Association.

SAVE YOUR LARD AND GELATINE WHEN COOKING MEATS



Packers and Sausage Makers have long required an improved method—that will overcome the disadvantages and losses in cooking meats by Old Style Methods, which are a waste of time and labor and a great loss of lard, gelatine, etc. This has been accomplished by

Brech'ts Patented Steam Cooking Box

for cooking such meats as Heads, Lights, Pigs' Feet, Skins, Livers, Hearts, etc., used in the manufacture of sausage, etc. The material to be cooked is placed on shelves—the door closed and steam turned on slowly. When meat is cooked, shelves pull out, dumping the cooked meat into receptacles placed for the purpose. Lard and Gelatine are drawn off from bottom of box, thus saving labor as well as Meats, Lard and Gelatine. All parts galvanized and substantially made. Capacity, 1,000 to 12,000 pounds of meat. Size, 3 x 3 x 7 ft. high.

Dunlevy & Bro. Co., the well-known packers of Pittsburgh, write:

We have two Brecht Steam Cooking Boxes in our establishment the past two years. They have always given us satisfaction and have paid for themselves time over time since we have had them.

Write us for complete information and price.

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SAN FRANCISCO:
143-149 Main Street

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BUENOS AYRES

SEE PAGE 51 FOR ALPHABETICAL INDEX

SEE PAGE 52 FOR CLASSIFIED INDEX

**WE BUY
TANKAGE GREASE BLOOD**

HIGHEST PRICES PAID AT ALL TIMES. SEND US SAMPLE, NAME QUANTITY AND DELIVERY OFFERED. CORRESPONDENCE SOLICITED.

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THE UNITED DRESSED BEEF COMPANY

—OF NEW YORK—

Telephone No. 2800 Murray Hill, Connecting all Departments

CITY DRESSED BEEF PACKERS AND EXPORTERS

Manufacturers of Beef Oasings, Dried Blood, Fertilizers, Oleo Oils, Stearin, Prime City Tallow, Ground Bone, Horns and Cattle Switches, Selected Hides

HIGHEST PRICES PAID FOR SHOP FAT, SUET, LONG FAT, HIDES, ETC.

43d and 44th Streets

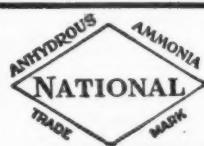
First Avenue and East River

WALTER BLUMENTHAL, President.

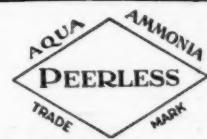
GEORGE STRAUSS, Vice-President.

IRVING BLUMENTHAL, Treasurer.

MARTIN ROTHSCHILD, Secretary.



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PROTECTION
AGAINST INFERIORITY



We make "PEERLESS" Aqua Ammonia and "PEERLESS" is Chemically Pure
We make "NATIONAL" Anhydrous Ammonia from "PEERLESS" Aqua Ammonia
and "NATIONAL" is Chemically Pure and Absolutely Dry

These products are made in the largest and most modern equipped
Ammonia factories in the world

They are made under the supervision of skilled chemists, all Ammonia
experts, of the longest experience

If you use "PEERLESS" or "NATIONAL" you dispense with all doubt about quality
and our service is also as reliable

THE NATIONAL AMMONIA COMPANY
PHILADELPHIA ST. LOUIS NEW YORK

The
Dealers'
Ham

The
Customers'
Ham



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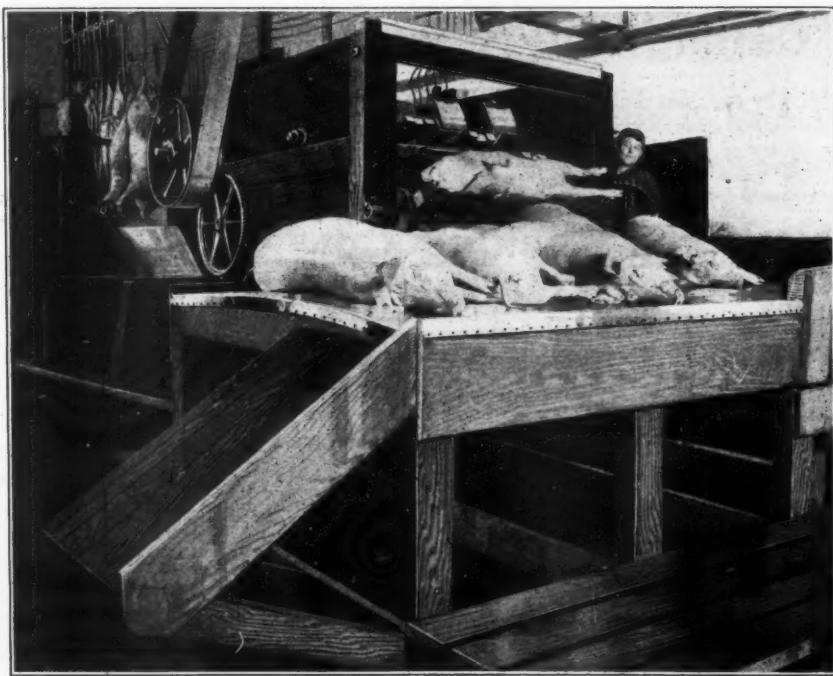
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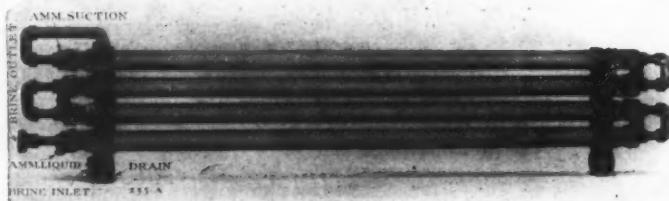
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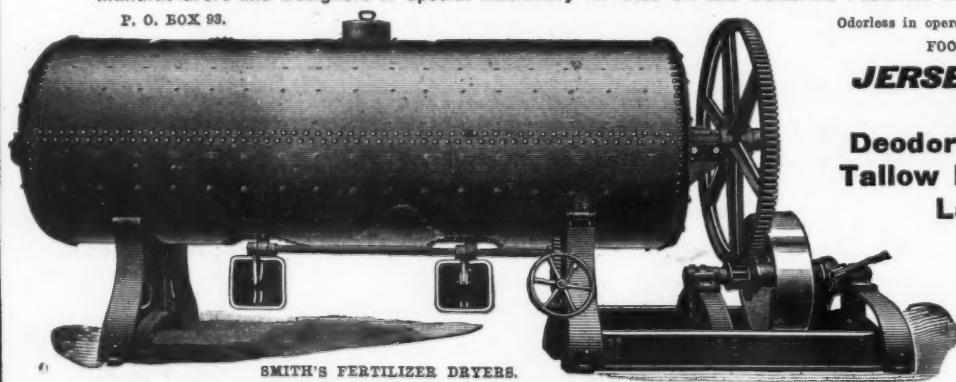
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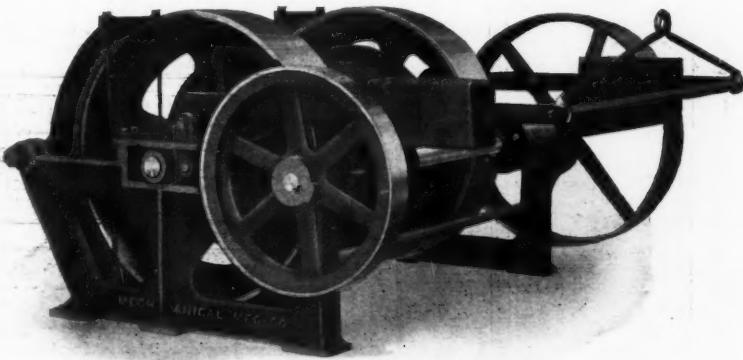
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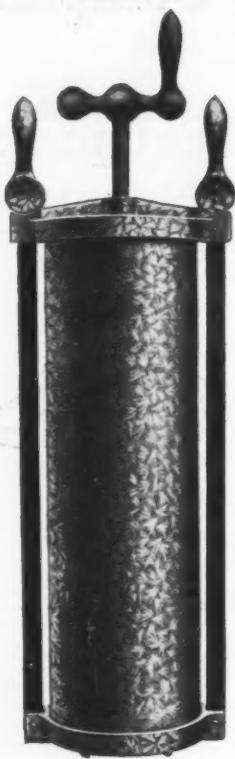
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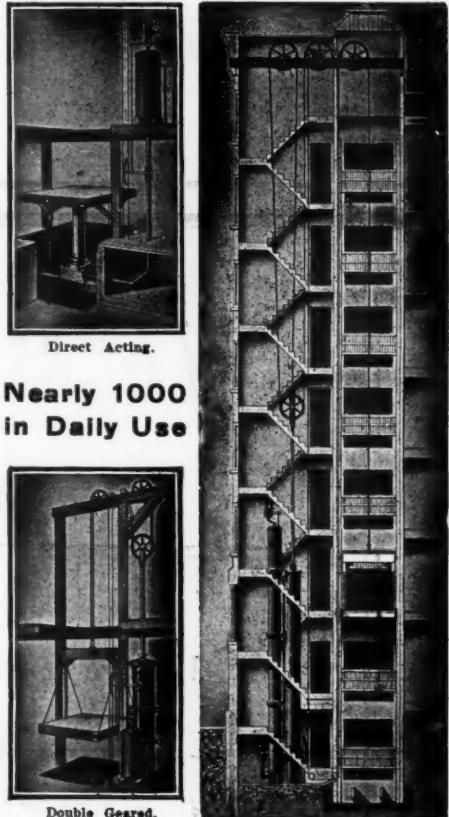
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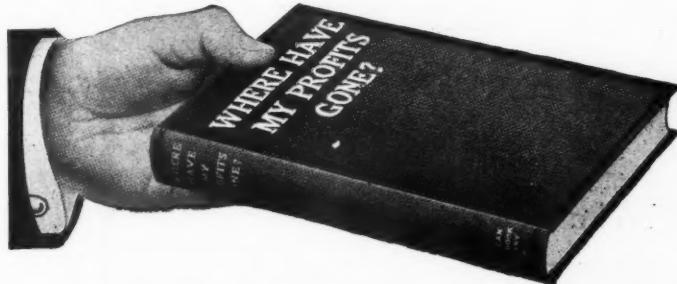
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Position as sausage maker. Can cure meats, tongues, pigs' feet, tripe, etc.; render lard, etc. California preferred. Address Box 242, care The National Provisioner, New York.

WANTED

An experienced lard and compound man in Southern city. State salary and references. Address Box 244, care The National Provisioner, New York.

WANTED

A second-hand mill in good condition to grind bone and fertilizer. Address, giving full particulars, Box 249, care The National Provisioner, New York.

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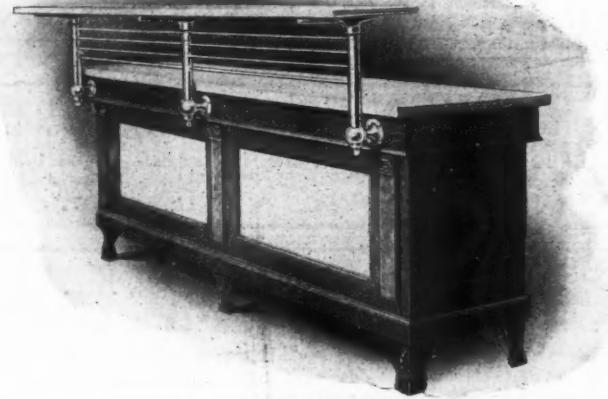
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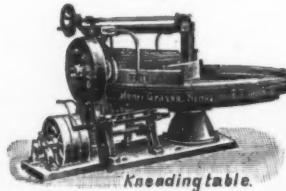
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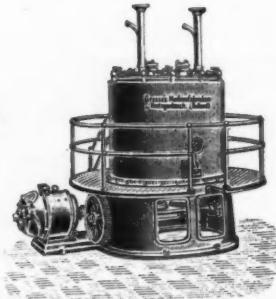


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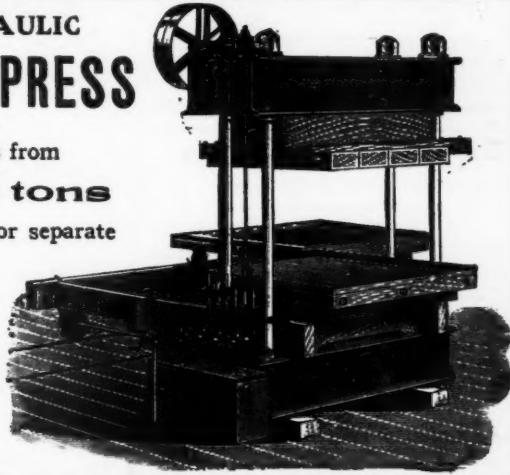
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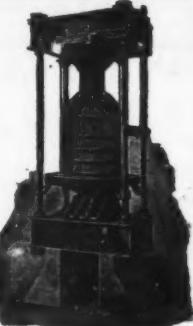
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June 29, 1912.

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Brecht Co., The.
Morris & Company.
National Ammonia Co.

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Liesinger-Lembke Co.
Lawlor, John J.
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Packer's Architectural & Engineering Co.
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Sommerfeld & Steckler.
Tait-Nordmeyer Engineering Co.
Wannenwetsch & Co., C. H. A.

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Farrell, Thomas.
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Herendean, C.
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CANNING MACHINERY.

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Brecht Company, The.
Mechanical Mfg. Co., The.
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CANE.

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Consolidated Casing Co.
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Grant, E. S.
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Parker, F. T.
Parker & Co., M. K.
Risser, A. L.
Rosenthal, M.
Stern & Son Co.
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Brecht Company, The.
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DISINTEGRATORS.

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(See also Fertilizer Machinery.)
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American Process Co.
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Mechanical Mfg. Co.
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Williams Patent Crusher & Pulverizer Co.

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Oppenheimer & Co., S.

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American Process Co.
Brecht Company, The.
Cincinnati Butchers' Supply Co.
General Electric Co.
Hydraulic Press Mfg. Co.
Liesinger-Lembke Co.
Mechanical Mfg. Co.
Oppenheimer, S., & Co.
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Smith's Sons Co., John E.
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Wannenwetsch & Co., C. H. A.
Williams Patent Crusher & Pulverizer Co.

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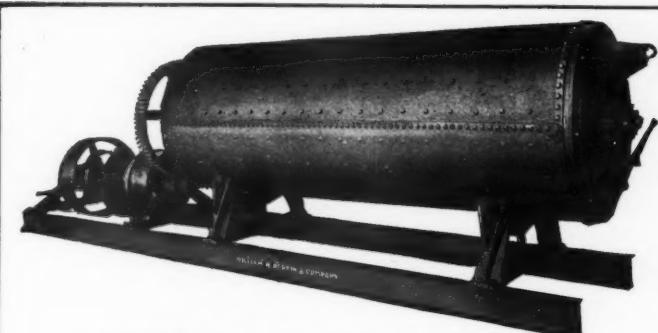


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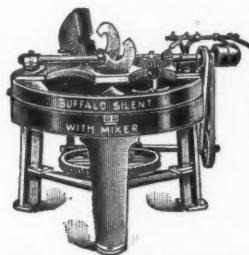
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